



Food at The Wheatsheaf Inn

A Real Pub, Local and Proud

We do not cook 'fast food', we cook fresh food as fast as possible

Nibbles

Marinated olives (ve,gf) 4.50

Bread selection served with olive oil and balsamic vinegar (ve) 4.75

Garlic bread (v) 5.00

Cheesy garlic bread (v) 6.00

To begin

Soup of the day served with granary bread (ve,o) 8.00

Chicken liver and brandy pâté served with warm granary toast and redcurrant jelly (o) 9.50

Wheatsheaf smokies served with granary bread (o) 11.75

Tandoori chicken wings served with Kachumber Indian salad and mint yoghurt 9.95

Teriyaki cauliflower hirata boa buns with an oriental dipping sauce (ve) 10.25

Prawn and crayfish cocktail, little gem lettuce, cucumber and Marie rose sauce (o) 11.50

To follow

Traditional battered fish and chips with mushy peas (o) 19.75

Wheatsheaf smokies served with chips (o) 19.75

Cheese, leek and potato pie served with mixed green vegetables (v) 18.50

Thai butternut squash and chickpea curry served with rice (ve, g) 18.50

10oz Rump steak, roasted tomato, peas and beef dripping chips (gf) 26.50

Sauces; peppercorn (gf) or blue cheese (gf) 3.25

8oz Gammon steak, chips, peas and a choice of fried egg or pineapple (gf) 18.50

Lincolnshire sausages, creamy mashed potato, buttered peas and onion gravy 18.00

Bacon and cheese burger, relish, slaw and French fries 18.00

Signature stilton burger, chilli jam, bacon, slaw and beef dripping chips 19.00

Autumn lamb burger, caramelised onion jam, cheddar cheese, rosemary mayonnaise and fries 19.50

Extras

Chips 4.25 Beef dripping chips 5.25 Cheesy chips 5.25 Mash potato 4.50

Fries 4.25 Seasonal vegetables 4.50 House salad 4.50 Battered onion rings 4.00

Food allergies and intolerances – Please speak to a member of staff about the ingredients in your meal when placing your order
v- suitable for vegetarians ve – suitable for vegans gf- gluten free o- option to adapt dish to gluten free.