Main Menu

SINCE 1830

THE WHEATSHEAF

COUNTRY DINING & INNS

VE Vegan | V Vegetarian | VE* Vegan on Request | V* Vegetarian on Request | GF Gluten Free | GF* Gluten Free on Request

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Our vegan dishes are prepared using plant-based ingredients. However, they are cooked in a kitchen where non-vegan products are handled, and we cannot guarantee the absence of cross-contamination.

SINCE 1830

THE WHEATSHEAF

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For The Table

CHOOSE 3 FOR £16

(V) (VE) **Mixed Marinated Italian Olives** *£4.95*

(V) **Artisan Bread Board with Marmite Butter** *£6.95*

Crispy Whitebait with Tartar Sauce *£6.25*

(V) (GF) **Halloumi Sticks & Sweet Chilli** *£5.95*

Honey Glazed Chorizo *£5.95*

(VE) (GF) **Padrón Peppers & Sea Salt** *£5.95*

Starters

(GF) **Chicken Wings with Blue Cheese Dip** *£7.95*
Lightly seasoned chicken wings with your choice of BBQ or Spicy Peri-Peri, served with blue cheese dip & celery.

Honey & Soy Pork Skewers *£7.50*
Tender slow-cooked pork belly, marinated in a honey & soy glaze, with sesame seeds & spring onion garnish.

(V) (VE) **Homemade Soup of The Day** *£6.95*
Made daily to reflect the taste of the season, using the freshest ingredients, with warm rustic bread.

(V) **Mini Baked Camembert** *£8.95*
Warm & gooey, served with toasted rustic bread & red onion jam.

Classic Prawn Cocktail *£7.95*
North Atlantic Prawns on a bed of shredded lettuce, smothered in a rich Marie Rose Sauce, garnished with cherry tomatoes & cucumber & buttered brown bread.

Chorizo & Mozzarella Arancini *£6.95*
Panko-coated Arborio rice balls filled with Spanish chorizo & melted mozzarella centre, served with a chipotle dip.

Moules Marinière *£8.95*
Rope-grown mussels in a creamy white wine sauce served with toasted rustic bread.

(V) (GF) **Garlic Mushrooms** *£6.95*
Pan-fried mushrooms in a creamy garlic sauce, served in a skillet with sourdough garlic bread, topped with parmesan.

(GF) **Potted Pâté** *£7.95*
Smooth Pate, topped with clarified butter, served with rustic bread & a caramelised red onion chutney.

Pub Classics

(GF) **Roast Half Chicken** *£19.50*
Slow roasted half chicken, served with crisp, golden roast potatoes, seasonal root vegetables, creamed savoy, a fluffy Yorkshire pudding, with a generous pour of rich pan-dripping gravy.

Homemade Pie of The Day *£18.50*
Our fillings reflect the fresh ingredients of the season, wrapped in shortcrust pastry served with thick-cut chips & peas or buttery mash, seasonal veg & gravy.

(GF) **Slow-Cooked Lamb Shank** *£23.95*
British lamb shank, served with buttery mash, seasonal greens & redcurrant gravy.

Chicken Schnitzel & Chorizo Cream *£18.95*
Panko-breaded chicken breast with a creamy white wine & crumbled chorizo sauce, truffle & sea salt fries with tenderstem broccoli.

(GF) **Honey BBQ Ribs** *£24.95*
Slow-roasted marinated pork ribs, coated in a sticky BBQ sauce, served with thick-cut chips, corn on the cob & house slaw.

(GF) **Smithfield Pork Belly** *£21.95*
Crispy pork belly, rolled & stuffed with sage & onion, served with crushed new potatoes, charred tenderstem broccoli & greens, roasted carrots with a cider gravy.

(VE) **Slow-Cooked Sweet Potato Coconut Curry** *£17.95*
A fragrant curry of sweet potato, chickpeas & spinach. Cooked in a creamy, gently spiced, coconut sauce, served with basmati rice & poppadom.

Duck A L'Orange *£21.95*
Confit duck leg served with a classic sweet orange & Cointreau sauce, dauphinoise potatoes & sautéed French beans.

Slow-Braised Lamb Shepherd's Pie *£18.50*
Minced lamb slow-braised in a rich red wine & rosemary gravy with chantenay carrots, buttery mash with a crisp mature cheddar & parsley crumb, served with winter greens.

Chicken Caesar Salad *£18.95*
Free-range chicken with Caesar-coated crispy cos lettuce, anchovies, boiled egg, topped with grated parmesan & croutons.

Butchers Finest Sausage & Mash *£17.95*
Pork & leek sausages over buttery mash, served with seasonal greens & a sweet cider onion gravy.

(GF) **Waldorf Steak Salad** *£24.95*
8oz Rump steak served with crisp apple, celery, grapes, baby gem lettuce & toasted walnuts, with sautéed new potatoes & a light Dijon crème fraîche dressing.

From The Sea

We source fish sustainably & seasonally to ensure fresh, quality seafood & ocean protection.

Line-Caught Fish & Chips *£17.95*
Pilsner-battered fish, with thick-cut chips, minted pea purée & tartare sauce.

Pan-Fried Salmon Fillet *£22.95*
Crisp-skinned salmon fillet served over crushed new potatoes & sautéed vegetables, finished with a creamy white wine sauce.

Seafood Linguine *£21.95*
Prawns, mussels & clams tossed in a tomato, chilli, & white wine sauce served with garlic bread.

(GF) **Moules Frites** *£19.95*
Rope-grown mussels served with skinny fries & rustic bread. *Choose from:* Classic White Wine, Cream & Garlic *or a* Creamy Crumbled Chorizo Sauce.

From The Butcher

30-Day Dry-Aged Prime Cuts specially selected from our Master Butcher.
All our steaks are topped with garlic & herb butter, crispy onions, served with a flat mushroom, roasted tomato & thick-cut chips.

(GF) Rump 8oz	(GF) Ribeye 10oz	(GF) Fillet 8oz
£26.95	*£32.95*	*£34.95*

(GF) Sauces

- £2.95 -

Peppercorn · **Beef Dripping Gravy** · **Creamy Blue Cheese** · **Creamy Mushroom**

(GF) **The Smokehouse Platter** *£29.95*
A half rack of tender slow-cooked BBQ ribs, flame-grilled chicken, pork & leek sausage, served with thick-cut chips, house slaw, corn on the cob & a Tennessee glaze dip.

Burgers

All burgers are served in a toasted brioche bun with a pickled gherkin, lettuce, red onion, beef tomato & burger sauce with a side of slaw, skinny fries or thick-cut chips.

Swap any patty for Beef, Buttermilk Chicken or Veggie patty.

(GF) **The Wheatsheaf Burger** *£16.95*
Butcher's beef burger, with Monterey Jack cheese, smoked bacon & burger sauce. Double up for an extra +£4.

(GF) **California Chicken Burger** *£18.95*
Buttermilk chicken, homemade guacamole, halloumi & crispy fried onions.

(GF) **Mushroom Double Swiss** *£18.95*
Butcher's beef burger, creamy garlic mushrooms topped with Monterey Jack cheese.

(GF) **El Diablo** *£18.95*
Butcher's beef burger, Monterey Jack cheese, peri-peri sauce & jalapeños.

(GF) **The Porkie** *£18.95*
Butchers beef burger topped with tender pulled pork, apple & BBQ sauce with melted Monterey Jack cheese & crispy crackling.

The Royal *£18.95*
Buttermilk Chicken, melted Somerset Brie, Bacon & caramelised red onion chutney.

Pizza d'Action

Hand-stretched, stone-baked pizzas, with a rich tomato sauce & loaded with premium-quality mozzarella.

Classic Margherita *£13.95*
Our rich tomato base, topped with fresh mozzarella, aromatic basil leaves, with a drizzle of extra virgin olive oil.

Pepperoni & Hot Honey *£15.95*
Classic tomato base, mozzarella, savoury pepperoni & chilli flakes, finished with a sweet & spicy hot honey drizzle.

Brie, Smoked Bacon & Caramelised Onion *£16.95*
Rich tomato base, creamy brie & mozzarella with smoked bacon & sweet caramelised onions, finished with a drizzle of honey.

Crispy Duck & Hoisin *£17.95*
Sticky hoisin base, mozzarella & slow-cooked shredded duck, finished with fresh spring onion & cucumber ribbons

Smokehouse Pork *£16.95*
Rich tomato base, mozzarella & slow-cooked BBQ pulled pork with jalapeños, finished with a sticky BBQ glaze & topped with crispy onions.

Butcher's Choice *£18.95*
Loaded with chicken, peperoni, chorizo & smoked bacon, layered over a rich tomato base & mozzarella

Chicken, Roasted Red Pepper & Pesto *£16.95*
Tender roasted chicken, sweet red peppers, & mozzarella, topped with vibrant basil pesto.

Chicken Mushroom, Truffle & Parmesan *£16.95*
Shredded chicken, roasted mushrooms, mozzarella, fragrant truffle oil, & shaved parmesan, served with fresh rocket.

All of our pizzas are made to order & vegetarian options are available, please ask your server.

(V) Sides

- £4.95 -

Thick-Cut Chips/Skinny Fries
Buttery Mash
Cheesy Garlic Bread
Onion Rings
Seasonal Greens
Mixed Salad
Potato Salad
Sweet Potato Fries

Every great meal deserves a great wine. Ask your server for our favourite pairing suggestions.