STARTERS
Homemade soup of the day topped with croutons served with a warm wedge of bread & butter
Brussel smooth pate served with toast, salad garnish & homemade coleslaw GF
Pan fried mushrooms cooked in garlic oil and seasoned with cracked black pepper served on toast V GF
Fish & mixed plates served on a bed of rocket with tartar sauce Melted cheesy nachos topped with a homemade salsa, jalapeños and sour cream V
Pitta and hummus slices of warm pitta bread accompanied by green olives and a hummus dip V
Feta salad with beetroot, green olives and a balsamic dressing V GF
Trios spicy chicken wings served with salad and a choice of BBQ or garlic mayo dip
Potato skins stuffed with soft cheese and chives served with salad and sour cream V
Garlic ciabatta bread coated in a garlic butter V
Bruschetta topped with tomato, fresh basil, olive oil, finished off with melted cheese and served on a bed of rocket V
Onion rings coated in a homemade batter served with rocket and a choice of BBQ or garlic mayo dip V
Calamari served on a bed of rocket with a garlic mayo dip
Trios of spring rolls served with a side salad and sweet chilli dip V
Breaded mushrooms served with salad, coleslaw and a garlic mayo dip V
Don’t feel like a starter and a main? Why not create your own mixed platter by choosing three starters for just £5.95

OFFERS...
TUESDAYS - Curry and a drink £5.95
THURSDAY - Pizza & Prosecco or Peroni £6.95
T&Cs apply on all offers. Ask staff for more details.

WHEATSHEAF PUB & KITCHEN
MONDAY TO SATURDAY 12 NOON TO 8PM
SUNDAY 12 NOON TO 7PM

CHOICE ANY STARTER OR SWEET FOR ONLY £5.95
AND WHATEVER YOU CHOOSE AS A MAIN COURSE IS COMPLETELY FREE

CHEF SPECIALS
Our chef’s work hard to find the best deals to help us create new specials. If you’d like to give one a try please see the card on your table. Our specials may be very popular so we do apologise if we run out of one during today’s visit.

Please note all of our specials are included in the deal.

BEST SELLER

PUB CLASSICS

Braised steak in a rich red wine and onion gravy served with chips or mash and seasonal vegetables

Hand cut ham off the bone served with two fresh eggs, chips and garden peas GF

Yellow dusted lemon sole fillet oven baked served with chips and peas

Chicken tortiglioni pasta in a pesto sauce served with salad and a slice of garlic bread

Chicken tikka masala served with either chips, rice or ½ & ½ and a poppadom

Pork tower stacked with black pudding covered in a homemade peppercorn sauce served with chips or mash and seasonal vegetables

Lamb cutlets in a minted gravy served with chips or mash and seasonal vegetables

Grilled gammon steak topped with a fresh egg or pineapple served with chips and garden peas V GF

Hunters chicken a butterflyed chicken breast topped with bacon, smothered with melted cheese & BBQ sauce served with chips and garden peas

Hand beer battered fish & chips served with a choice of garden or mushy peas (may contain small bones)

Homemade chilli con carne served with either chips, rice or ½ & ½ and a slice of garlic bread

PIZZAS

(10-inch oven baked with 100% mozzarella cheese served with a side of coleslaw)

BBQ Pulled Pork with roasted red onion

Classic Peperononi

Margherita V

Vegetarian roasted peppers, onions & mushrooms V

Meat Feast roasted ham, pulled pork, peperoni, spicy beef and red onion

SPRING INTO SUMMER

Vegan burger roasted beetroot blended with a rich red onion confit, brown rice and quinoa in a vegan friendly bun served with a jacket potato and salad

Tandoori chicken kebab marinated overnight and slow cooked served with rice, salad, warm pitta bread and a lime and mint mayonnaise

Mac n cheese a taste of the U.S.A, mac n cheese topped with pulled pork or for vegetarians a herb crumb served with two wedges of garlic ciabatta

Italian chicken salad tender chicken fillet marinated in Italian herbs served on a bed of crispy mixed leaves, red & white onion, mixed peppers and croutons

Allergy Awareness: Please speak to our staff about ingredients in your meal when making your order.

SUNDAY LUNCH

We pride ourselves on our famous home cooked Sunday lunch. If you haven’t tried it yet you’re missing out!

Book your table today.

Served every Sunday 12 - 7pm

Two courses £7.95

Three courses £9.95
DESSERT MENU

CHOOSE ANY STARTER OR SWEET FOR £5.95
AND WHATEVER YOU CHOOSE AS A MAIN COURSE IS COMPLETELY FREE

Have you already had a starter but still have room for more?
Add a sweet for £2.25

Homemade crumble of the day
Lemon meringue pie
Caramel apple pie
Chocolate caramel crunch pie
New York cheesecake  GF
Hot chocolate fudge cake
Profiteroles
Strawberry Gateau
Chocolate soufflé
Dessert special

All served with a choice of cream, ice cream or custard

If you fancy a tea or coffee instead of a pudding you can swap!

TEA & COFFEE

Americano  £2.25
White coffee £2.25
Cappuccino £2.35
Latte £2.35
Pot of tea £2.05
Hot chocolate £2.25

AFTER DINNER DRINKS

Irish Coffee  Americano with Jameson Irish Whiskey & cream £3.95
Baileys Latte  Latte with Baileys Irish Crème Liqueur £3.95
Calypso Coffee  Tia Maria with coffee and cream £3.95
Chocolate Orange  Hot chocolate laced with Cointreau £3.95