

MAIN MENU



STARTERS & LIGHT BITES

Marinated Mixed Olives (GF)(VE) Seasonal selection of olives in rich olive oil	£5.50
Bread & Humous (GFO)(VE) Focaccia accompanied by olive oil and balsamic vinegar and red pepper humous	£7.00
Homemade Soup of The Day (GFO) Served with toasted ciabatta	£7.00
Wild Mushroom & Roasted Garlic Flatbread (V)(GFO) With cream cheese & hazelnut pesto	£8.50
Breaded Whitebait Lemon & dill mayo	£8.00
Asian Style Pork Belly (GF) On a crunchy Thai salad with pickled watermelon	£9.95

Homemade Onion Bhaji's (V) With mango chutney	£8.00
Battered Chilli Tempura Prawns (GF) Chilli & coriander salsa	£9.50
Crayfish & Prawn Cocktail (GF) Marie Rose Sauce & crispy onions on a bed of salad	£9.50
Sweet Potato Falafel (VE) Served on a bed of salad with raita, pickled onions & coriander	£8.50
Ham Hock Terrine With onion chutney, watercress & sourdough	£9.00

SHARING BOARDS

Camembert Sharer (V)(GFO) A rich creamy camembert wheel oven baked, seasoned with garlic and rosemary accompanied by onion chutney and a selection of artisan bread	£16.00
Winter Meze Mac 'n' cheese bites, honey mustard pigs in blankets and bread sauce & sausage stuffing croquettes with cranberry and caramelised red onion	£18.50

SIDES

Rocket & Parmesan Salad (GF)	£4.95
Skinny Fries (GF)	£4.95
Triple Cooked Chips (GF)	£4.95
Homemade Onion Rings (GF)	£5.95
Homemade Coleslaw (GF)	£3.95
Garlic Bread	£4.95
Cheesy Garlic Bread	£5.95
Truffle Parmesan Fries (GF)	£5.95

Vegan (VE)

Vegetarian (V)

Gluten Free (GF)

Gluten Free Option (GFO)

Vegetarian Option (VO)

Vegan Option (VEO)

See Special Boards for Dishes & Desserts of the Day

If you require information regarding the presence of allergens in any of our food or drinks, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be prepared in the presence of ingredients that do contain allergens.

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Crispy Duck Salad (GF) £19

Served on a crunchy salad bed of watercress, carrots, radish, spring onions and sesame seeds, tossed in a hoisin sauce

Beef Stroganoff (GF) £24

Steamed rice with a side of sautéed spinach with garlic

Home Cooked Ham, Egg & Chips (GF) £14/£18

Home cooked ham with eggs and triple cooked chips

Classic Lasagne (VO) £17.50

Choose from beef or vegetable, served with garlic bread & a side salad

Pie of The Week £18.50

Creamy mash or triple cooked chips with seasonal veg & gravy

Beer Battered Fish & Chips (GF) £14.50/£18.50

Homemade tartare sauce, garden peas and triple cooked chips

Pan Fried Sea Bass (GF) £17/£22

New potatoes, tender stem broccoli & a samphire velouté sauce

Breaded Wholetail Scampi £14/£17

Homemade tartare sauce, garden peas and triple cooked chips

King Prawn & Monkfish Curry (GF) £25.50

With fresh lime, coriander, chili and garlic finished with a creamy banana sauce, served with steamed rice and a popadom

Sweet Potato, Chickpea & Lentil Curry (GF)(VE) £17.50

In a coconut, lime & medium spiced sauce, served with rice and a popadom

Add Chicken £4

Add King Prawns £4

8oz Sirloin Steak (GF) £28.50

Pan-seared steak served with tender stem broccoli, asparagus, triple-cooked chips or fries and a choice of peppercorn sauce, blue cheese sauce or garlic butter

Wheatsheaf Burgers

All served in a brioche bun with lettuce, burger sauce, and skinny fries

Garden Burger (VE) £17.50

Sweet potato cake packed with ginger, coriander, cumin, and chilli flakes

Cheeseburger (GFO) £18.50

6oz beef patty with Monterey Jack cheese

Southern Fried Chicken Burger £18

With Monterey Jack cheese

Add Bacon £1.50

DESSERT MENU

Cheesecake of the Day (V) £8.25
Served with Ice Cream or Cream

Hot Pudding of the Day (V) £8.25
Served with Custard, Cream or Ice Cream

Triple Chocolate Brownie (GF)(V) £8.25
Served with Vanilla Ice Cream

Homemade Vegan Chocolate Tart (VE) £8.95
Crunchy digestive base and creamy chocolate filling made with coconut milk served with vegan vanilla ice cream

Apple Crumble (GF)(V) £8.25
Served with custard cream or ice cream

Crème Brûlée (GFO)(V) £8.25
With a rich, creamy vanilla custard and crunchy, caramelised topping, served with a ginger biscuit

Cheese Board (V) £9.00
Cheddar, stilton, brie, red onion chutney and biscuits

SELECTION OF LOCAL ICE CREAMS & SORBET

1 Scoop £2.95

2 Scoops £3.95

3 Scoops £4.95

We have got a huge selection of
flavours, please ask your server

Vegan (VE)

Vegetarian (V)

Gluten Free (GF)

Gluten Free Option (GFO)

Vegetarian Option (VO)

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