



Lunch dishes until 4pm, À la carte until 10pm

- SMALL** Prawns pil pil, chilli & garlic, sourdough 10
- PLATES** Breaded halloumi, aioli, buffalo hot sauce, pomegranate, spring onion (v) 8.5
- Harissa Devon lamb skewers, minted yoghurt 10.5
- Fried baby squid, black lime salt, green chilli, aioli 9.5
- Chorizo & Applewood croquettes, paprika aioli 9
- Burrata, heirloom tomato panzanella salad, pesto, basil (v) 10.5
- White bean hummus, tomato zhoug, sumac flatbread (vg) 8
- Pork belly bites, soy & maple syrup glaze, spring onion, chilli 8.5
- Tomato & aubergine arancini, ricotta sauce (vg) 8.5

- LUNCH** Salt Beef Reuben – New York rye, Emmental cheese, pickles, sauerkraut, mustard 14
- Crispy Chicken or Halloumi (v) Wrap – pickles, rocket, lemon mayo, hot sauce 9.5
- Fish Finger Sandwich – beer-battered haddock, iceberg lettuce, tartare sauce 9.5
- Add a handful of skin-on fries or a side salad 2.5

Ask about our daily sandwich special

- MAIN COURSE** Fish & Chips – North Sea line-caught haddock, triple-cooked chips, mushy peas, tartare sauce 18.5
- 28-day aged flat iron steak, triple cooked chips, peppercorn sauce, watercress 22
- Double Smash Burger – 30-day dry-aged chuck & rib patty, double cheese, onion, pickles, skin-on fries 17.5
- Chicken schnitzel, garlic & herb butter, rocket & fennel salad, Parmesan 17
- add fried Burford brown egg 1.5*
- Moving Mountains Burger – red cabbage & jalapeño slaw, pickled red onion, lettuce, skin-on fries (vg) 17.5
- Caesar Salad – cos lettuce, Burford brown egg, sourdough croutons, Grana Padano 12.5
- add chicken 4.5 / halloumi 3.5*

- SIDES** Triple cooked chips (vg) 5.5 | Skin-on fries (vg) 5 | Garden salad (vg) 5
- Tenderstem broccoli, toasted almonds (v) 6 | Buttered new potatoes (v) 6

- PIZZA** Margherita (v) – tomato base, fior di latte, basil 11.5
- Puttanesca – tomato base, fior di latte, olive, caper, anchovy 12
- Vegana (vg) – tomato base, sun-dried tomato, Kalamata olive, mozzarella, rocket 13
- Prosciutto – tomato base, prosciutto di Parma, rocket, shaved Parmesan, truffle oil 15.5
- Toscana – tomato base, fior di latte, smoked provola, Tuscan sausage, friarielli 13
- Capricciosa – tomato base, fior di latte, porchetta, mushroom, olive, artichoke 13.5
- Pepperoni – tomato base, fior di latte, pepperoni, red onion, jalapeño 12.5



THE WHEATSHEAF IS PROUDLY PART OF THE URBAN PUBS & BARS FAMILY.

We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, kindly inform a member of our team.
An optional 12.5% service charge will be added to your bill—all of which goes to our staff. (v) vegetarian / (vg) vegan / (gf) gluten-free / (gfa) gluten-free available