



THE WHEATSHEAF

À la carte

SMALL PLATES

House focaccia, oil & balsamic (v) 5.5	Red onion & brie sausage roll 7
Pork belly bites, soy & sweet chilli 9	Lamb & mint scotch egg 7
Crispy fried squid, aioli 9.5	Gordal olives (vg) 5.5
Breaded halloumi, aioli & hot sauce (v) 8.5	Crackling, apple purée 5

STARTERS

Moules marinière, crusty bread 8.5 <i>large served with fries</i> 16
Whipped feta, radish, herb oil, pickled watermelon, flatbread (v) 8
Crab & leek rarebit, sourdough 12
Burrata, grilled peach, panzanella salad, balsamic (v) 10
Beef shin & Stilton tortelloni, truffled mushroom purée 11
Iberico ham croquettes, truffle oil & Parmesan 9.5
Curried roast & puréed cauliflower, pine nut dukkah, tempura leaf, whisky-soaked raisins (vg) 9.5

MAINS

Pan-fried sea trout fillet, crab, new potatoes, purple sprouting broccoli, crab bisque, parsley oil 23
Chargrilled ½ chicken, preserved lemon, olive & pickled walnut dressing, grilled ratte potatoes, herb butter 19
Onion & anchovy stuffed lamb breast, braised butter beans, wilted spinach 23
8oz bavette steak, garlic & herb butter, skin-on fries 24
12oz ribeye on the bone, triple-cooked chips, peppercorn sauce, watercress 34
Plant-based burger, red cabbage & jalapeño slaw, vegan Applewood cheddar, lettuce, skin-on fries (vg) 17.5
Fish & chips – North Sea haddock, triple cooked chips, mushy peas, tartare sauce 18.5
Double smash burger – 30-day aged chuck & rib patty, double cheese, onion, pickles, skin-on fries 17.5
Harissa aubergine, pea, mint & pomegranate tabbouleh salad, tahini & lemon yoghurt (vg) 17.5

SIDES

Triple cooked chips (vg) 6	Spring greens (v) 5.5
Skin-on fries (vg) 5.5 (Add truffle & parmesan +3)	Curried cauliflower, coriander, pine nuts (vg) 6
Chicory, radicchio & watercress, cab sav vinegar (vg) 5.5	Creamed mashed potato (v) 6

DESSERTS

Sticky toffee pudding, butterscotch, vanilla ice cream 8
Chocolate brownie, white chocolate ice cream 8
Apricot & white chocolate fool, pistachio biscotti 8
Cherry Bakewell, cherry coulis 8.5
Apple & rhubarb crumble, vanilla ice cream or custard 8.5



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 (vg*) = can be adapted to be vegan