



THE WHEATSHEAF

À la carte

BAR SNACKS

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| House focaccia, oil & balsamic (vg) 5.5 | Hog roast sausage roll, mustard 7.5 |
| Crackling, apple puree 5 | Black pudding scotch egg, HP sauce 7.5 |
| Nocellara olives (vg) 5.5 | Pork belly bites, soy & sweet chilli glaze 9 |
| Breaded halloumi, aioli, hot sauce (v) 8.5 | Crispy fried squid, aioli, green chilli 9.5 |
| Pickled egg 1.5 | Baked camembert to share, walnuts, sourdough (v) 18 |

SMALL PLATES

- Butterbean hummus, harissa, lemon oil, flatbread (vg) 9.5
Chicken & 'Nduja croquettes, sun blushed tomato mayo 9.5
Wild pan-fried mushrooms on toast, Grana padano (v) 9.5
Cornish mussels, mustard & ale, smoked bacon, thyme, baguette 10
Rabbit, prune, earl grey, carrot & cabbage terrine, soda bread & butter 9.5

SPECIAL

- Roasted hake supreme, champ mash, bacon, roast onion, mussel & cider butter 22.5

MAINS

- Chicken katsu, coconut rice, pickled cabbage 19
Dauphinoise potato pie, buttered green beans, truffle & pecorino sauce (v) 19.5
8oz bavette steak, garlic & herb butter, skin-on fries, watercress 24
Tarragon gnocchi, green beans, artichoke, shaved walnut, lemon oil (vg) 17
Plant-based burger, red cabbage & jalapeño slaw, vegan Applewood cheddar, lettuce, skin-on fries (vg) 17.5
Double smash burger – 30-day aged chuck & rib patties, double cheese, onion, pickles, skin-on fries 18
12oz ribeye on the bone, triple-cooked chips, peppercorn sauce, roast tomato & mushroom 34
Fish & chips – North Sea haddock, triple-cooked chips, mushy peas, tartare sauce 18.5
+ pickled egg (v) 1.5 + curry sauce 2.5

SIDES

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| Triple-cooked chips (vg) 6 | Buttery mash (v) 6 |
| Creamed spinach (v) 6 | Roasted broccoli, ajo blanco (vg) 6.5 |
| Skin-on fries (vg) 5.5 (Add truffle & parmesan +3) | Gruyere & bacon mac 'n' cheese 7.5 |

DESSERTS

- Sticky toffee pudding, butterscotch, vanilla ice cream (v) 8
Apple & blackberry crumble, vanilla ice cream (v) 8.5
Chocolate brownie, chocolate ice cream (v) 8
Affogato: double espresso, vanilla ice cream (v/vg*) 7.5



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