

THE WHEATLEY ARMS

We are currently running a reduced menu of some of your favourite dishes which we know you will love and enjoy.

Please note that this menu is just for you. For your safety it will be disposed of after use.

So feel free to scribble your order on it if you wish, then sit back, relax and let us do the rest!

Nibbles

Mixed Marinated Olives 5.95
sun-dried tomatoes, artisan bread, olive oil &
balsamic vinegar (v) (gf available)

Wheatley BBQ Chicken Wings 5.95
whisky & maple syrup, pub Slaw

Cider Braised Baby Chorizo 7.00
bay leaf & red onion, artisan bread

Crispy Whitebait 5.50
lemon mayonnaise & dressed salad garnish

Pigs In Blankets 5.50
Yorkshire pudding & pan gravy

Corn Nachos 5.50
spiced tomato sauce, cheese, sour cream, salsa
crude & jalapeños (v) (gf)

Starters

Homemade Soup of the Day 5.00
artisan bread & butter (v) (gf available)

Classic Prawn Cocktail 7.50
buttered brown bread (gf available)

Tempura Battered Chicken Tenders 7.50
sweet chilli & sesame glaze, dressed salad garnish

Chestnut Mushrooms, Garlic & Cream Sauce 7.50
crumbled goats cheese, chives & toasted sourdough (v) (gf available)

Ham Hock, Honey & Mustard Terrine 7.00
tomato, piccalilli, toasted sourdough bread, dressed salad (gf available)

Stacked Black Pudding Au Poivre 6.95
sautéed onions & mushrooms, creamy peppercorn sauce

Smoked Salmon & Creme Fraiche Roulade 7.95
pickled cucumber & herb oil (gf)

Goats Cheese & Golden Beetroot Croquette 7.50
pickled chestnuts, cranberry & orange jam (v)

Pub Favourites

Steak, Ale & Mushroom Pie 15.00
creamy mash potatoes, buttered greens & rich pan
gravy

10oz Wensleydale Gammon Steak 14.50
hand cut seasoned chips & fried eggs (gf)

Breaded Scampi in a Basket 13.00
hand cut seasoned chips, garden peas & tartar
sauce

Salt & Vinegar Battered Haddock
mushy peas, hand cut seasoned chips & tartar
sauce
— Small 9.00 Large 13.00 —

Seasonal Mains

Stuffed Yorkshire Turkey Breast 16.00

honey roasted chantenay carrots, sautéed sprouts with bacon, dripping roast potatoes, pigs in blankets & pan gravy

Lishmans of Ilkley Burger 15.00

brioche bun, cheese, bacon, delta sauce, tomato, baby gem, onion rings, hand cut seasoned fries & slaw

Braised Lamb Shank 19.00

dauphinoise potatoes, buttered seasonal greens, red wine & rosemary jus (gf)

Chestnut Mushroom, Leek & Butternut Squash Pie 15.00

new potatoes, buttered greens & vegetable gravy (v)

Roasted Parma Ham Wrapped Hake 19.00

pesto crushed new potatoes, tender stem broccoli, chilli & lentil herb cream (gf)

10oz Rib Eye Steak 22.00

dauphinoise potatoes, roasted cherry vine tomatoes & field mushroom (gf)

— add a sauce £3.00 Creamy Peppercorn, Yorkshire Blue Cheese or Béarnaise —

Thai Spiced Vegan Bean Burger 14.00

vegan slaw, hand cut seasoned chips & onion rings (v) (VE) (gf)

Sides

Hand Cut Seasoned Chips or Skinny Fries

3.50

Hand Battered Onion Rings 3.50

Buttered Winter Greens 3.95

Creamy Mash or New Potatoes 3.00

Garlic Ciabatta 3.50

— add cheese 75p —

Dressed House Salad 3.50

Sandwich Selection - Served 12 - 2.30pm Mon to Sat

Yorkshire Turkey Breast

8.50

bacon, stuffing, cranberry sauce & a pot of gravy

Ham Hock 8.50

piccalilli & watercress

Grated Cheddar 6.50

with chutney (v) (gf available)

Posh Fish Finger 8.50

& tartar sauce

Prawns in Marie Rose

Sauce 8.50

baby gem lettuce, on brown bloomer bread

Bacon, Brie & Cranberry

8.50

Pigs in Blankets 8.50

& fried eggs

Goats Cheese 8.50

& roasted Mediterranean vegetables (v) (gf available)

Hot Roast Beef 8.50

roasted red onion & a pot of gravy

All served on ciabatta, with salad and your choice of soup or skinny fries. (GF) is available on request.

FOOD ALLERGIES AND INTOLERANCES.

Before ordering drinks or food, please speak with a member of the team about your requirements.

Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment.

Some fish may contain small bones.

All dishes are prepared where allergens are present,

therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination.

Cooking equipment (e.g. fryers, grills, etc.) and food preparation areas may be shared and food items containing different allergens may be looked in the same frying oil.

Please ask a team member if you would like further information.

Company reg: 00170679