

MAIN MENU

Nibbles

Fresh Tomato & Basil Bruschetta 5.95
on ciabatta (v)

Wheatley BBQ Chicken Wings 6.50
whisky & maple syrup, pub Slaw (gf)

Turkey, Cranberry & Stuffing Bon Bons
7.95
fried in panko breadcrumbs

Crispy Whitebait 6.25
lemon mayonnaise & dressed salad garnish

Pigs in Blankets 6.25
wholegrain mustard glaze

Breaded Brie Bites 7.50
cranberry dip

Starters

Homemade Soup of the Day 5.95
artisan bread & butter (v) (gf available)

Stacked Black Pudding Au Poivre 7.25
sautéed onions & mushrooms, creamy peppercorn sauce

Rosemary & Garlic Baked Camembert (To Share) 13.50
pickled walnuts, plum & apple chutney, warm artisan breads (v) (gf available)

Goats Cheese in Serrano Ham 7.95
warm, on a bed of sun-dried tomato & olive salad, drizzled with balsamic syrup

Classic Prawn Cocktail 7.95
lettuce, cucumber, tomato, marie rose sauce, brown bread & butter

Duck & Orange Terrine 7.95
cointreau butter, dressed salad, artisan bread and plum chutney

Stuffed Portobello Mushroom 7.25
with Yorkshire blue cheese, rocket & balsamic salad

Pub Favourites

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

Chicken, Ham & Leek Pot Pie 15.00
handcut seasoned chips & seasonal greens

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

Salt & Vinegar Battered Haddock
mushy peas, hand cut seasoned chips & tartare
sauce

— large 11.00 - small 7.00 —

Wheatley Gourmet Burger 15.00
glazed bun, tomato relish, baby gem, tomato, onion rings, seasoned fries & pub slaw.
— add cheddar cheese, bacon or Yorkshire blue cheese - 1.00 each topping —

For our Vegan Guests, please ask for our Vegan menu.

Seasonal Mains

Pork Fillet Tenderloin 16.95

black pudding mash, roasted carrots, tenderstem broccoli, wholegrain mustard sauce

Brisket of Beef Bourguignon 18.95

roasted brisket with pearl onions, mushrooms, bacon, garlic & carrots in a rich red wine sauce, with creamy mash potato

Stuffed Roast Turkey 17.00

roast potatoes, pigs in blankets, sautéed sprouts with pancetta, roasted chantenay carrots & parsnips, rich roast gravy

Chicken Fajita Salad 15.95

fajita seasoned chicken strips, sautéed onions & peppers, roasted cherry vine tomatoes, fresh avocado & dressed mixed salad leaves (gf)

Wild Mushroom Stroganoff 15.95

smoked paprika, brandy, red wine, creme fraîche, with basmati rice & garlic ciabatta (v)

Roasted Cod Loin 19.00

tenderstem broccoli, pea & mint mash, roasted vine tomatoes & lemon butter sauce

Spiced Roasted Vegetable Strudel (V) 15.95

with brie, garlic sautéed potatoes, seasonal vegetables & warm red pepper coulis

Rib Eye Steak 24.00

hand cut seasoned chips, roasted cherry vine tomatoes & field mushroom (gf)

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

Sides

Seasoned Chips or Skinny Fries (v) (ve)

3.50

Hand Battered Onion Rings (v) 3.50

Buttered Greens (v) (gf) 3.50

Pub Slaw (v) (gf) 2.50

Creamy Mash or New Potatoes (v) (gf)

3.50

Garlic Ciabatta (v) 3.50

— add cheese 75p —

Dressed House Salad (v) (gf) 3.50

Ciabatta Sandwich Selection - Available 12 - 2.30pm Mon to Sat

Turkey, Stuffing &
Cranberry 8.50

Prawns in Marie Rose

Sauce 8.75

baby gem lettuce, on brown
bloomer bread

Posh Fish Finger 8.50
tartare sauce

Mature Cheddar 7.25

house chutney (v)

— add Seasoned Chips or
Skinny Fries to Any Sandwich
£2.00 —

Goats Cheese 8.50
& roasted Mediterranean
vegetables

Pigs In Blankets 7.25
wholegrain mustard glaze

add a cup of soup, chips or skinny fries
to any sandwich - 2.00

All served with dressed salad garnish, (gf) options are available

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