

MAIN MENU

Full Vegan Menu Also Available.

Nibbles

Fresh Tomato & Basil Bruschetta 5.95
on ciabatta (v) 277kcal

Wheatley BBQ Chicken Wings 6.50
whisky & maple syrup, pub Slaw (gf) 638kcal

Crispy Whitebait 6.25
lemon mayonnaise & dressed salad garnish
361kcal

Chorizo Al Vino 7.95
spicy sausage in red wine, garlic, paprika &
honey, with artisan bread 883kcal

Breaded Brie Bites 7.50
salad garnish & cranberry dip 695kcal

Fried Calamari 7.95
with lemon aioli 384kcal

Starters

Homemade Soup of the Day 5.95
artisan bread & butter (v) (gf available) 485kcal

Stacked Black Pudding Au Poivre 7.25
sautéed onions & mushrooms, creamy peppercorn sauce 808kcal

Goats Cheese in Serrano Ham 7.95
warm, on a bed of sun-dried tomato & olive salad, drizzled with balsamic syrup 542kcal

Rosemary & Garlic Baked Camembert (To Share) 13.50
pickled walnuts, plum & apple chutney, warm artisan breads (v) (gf available) 1320kcal

Ham Hock, Honey & Mustard Terrine 7.95
piccalilli, toasted sourdough bread, dressed salad (gf available) 463kcal

Classic Prawn Cocktail 7.95
lettuce, cucumber, tomato, marie rose sauce, brown bread & butter 482kcal

Stuffed Portobello Mushroom 7.25
with Yorkshire blue cheese, rocket & balsamic salad 572kcal

Pub Favourites

Breaded Scampi in a Basket 13.00
hand cut seasoned chips, garden peas & tartare
sauce 876kcal

Chicken, Ham & Leek Pot Pie 15.00
handcut seasoned chips & seasonal greens
1187kcal

10oz Wensleydale Gammon Steak 14.50
hand cut seasoned chips & fried eggs (gf) 922kcal

Salt & Vinegar Battered Haddock
mushy peas, hand cut seasoned chips & tartare
sauce 834kcal
— large 13.95 834kcal - small 9.95 834kcal —

Wheatley Gourmet Burger 15.00
glazed bun, tomato relish, baby gem, tomato, onion rings, seasoned fries & pub slaw 1375kcal
— add cheddar cheese 118kcal, bacon 94kcal or blue cheese 192kcal - 1.00 each topping —

Adults need around 2000kcal per day

Don't Forget Our Chippy Thursday Deals

Seasonal Mains

Pork Fillet Tenderloin 16.95

black pudding mash, roasted carrots, tenderstem broccoli, wholegrain mustard sauce 1456kcal

Seared Breast of Chicken 16.95

spinach & mushroom fricassée, fondant potato & tenderstem broccoli (gf) 1034kcal

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 1149kcal

Chicken Fajita Salad 15.95

fajita seasoned chicken strips, sautéed onions & peppers, roasted cherry vine tomatoes, fresh avocado & dressed mixed salad leaves (gf) 547kcal

Wild Mushroom Stroganoff 15.95

smoked paprika, brandy, red wine, creme fraîche, with basmati rice & garlic ciabatta (v) 1061kcal

Rib Eye Steak 24.00

hand cut seasoned chips, roasted cherry vine tomatoes & field mushroom (gf) 1099kcal
— add a sauce Creamy Peppercorn 759kcal, Blue Cheese 766kcal or Béarnaise 423kcal - 3.00 —

Roasted Cod Loin 19.00

tenderstem broccoli, pea & mint mash, roasted vine tomatoes & lemon butter sauce 1166kcal

Spiced Roasted Vegetable Strudel (V) 15.95

with brie, garlic sautéed potatoes, seasonal vegetables & warm red pepper coulis 1134kcal

Sides

Seasoned Chips 286kcal or Skinny Fries
427kcal (v) (ve) 3.50

Hand Battered Onion Rings 306kcal (v)
3.50

Buttered Greens (v) (gf) 288kcal 3.50

Pub Slaw 272kcal (v) (gf) 2.50

Creamy Mash 459kcal or New Potatoes
276kcal (v) (gf) 3.50

Garlic Ciabatta 379kcal(v) 3.50
— add cheese 75p 201kcal —

Dressed House Salad 105kcal (v) (gf)
3.50

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

Prawns in Marie Rose
Sauce 8.75

baby gem lettuce 986kcal

Mature Cheddar 7.25

house chutney (v) 1070kcal

Posh Fish Finger 8.50
tartare sauce 798kcal

Hot Roast Beef 8.75

caramelised red onion &
horseradish sauce 695kcal

Goats Cheese 8.50
& roasted Mediterranean
vegetables 537kcal

Ham Hock 8.50
piccalilli & watercress 717kcal

add a cup of soup 176kcal, chips 286kcal or skinny fries 427kcal
to any sandwich - 2.00

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

Adults need around 2000kcal per day

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 cooked in the same frying oil.

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