

LUNCH MENU

== Two Courses 15.00 ==

Starters

Soup of the Day 6.25

warm sourdough bread (v) 485kcal

Fresh Tomato & Basil Brushetta 6.75

garlic artisan bread, chopped tomato & onion (v) (vgn) 394kcal

Creamy Garlic & Spinach Mushrooms 7.95

topped with cheddar cheese, with toasted sourdough sticks on the side (v) (gfo) 635kcal

Smoked Applewood Arancini 7.95

fried risotto balls, dressed salad garnish & sweet chilli jam (v) 493kcal

Crispy Whitebait 6.95

lemon aioli & dressed salad garnish 483kcal

Mains

Chilli Con Carne 14.00

medium hot & full of flavour, with wild rice & tortilla chips 867kcal

Old English Sausage & Mash 14.00

garden peas & caramelised red onion gravy 972kcal

Cajun Chicken Burger 15.00

breaded chicken escalope, cajun mayo, glazed bun, baby gem lettuce, tomato, skinny fries & pub slaw 1083kcal

Stacked Black Pudding & Mash 14.00

crispy bacon, Dijon mustard & cream sauce, topped with a poached egg, with creamy mash potato & garden peas 1008kcal

Penang Curry 15.95

green beans, mange tout & peppers in a creamy coconut sauce, with basmati rice & naan bread (v) (vgn) 1205kcal

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.

Company reg: 00170679

Adults need around 2000kcal per day

Pub Favourites

Breaded Scampi in a Basket 13.95

hand cut seasoned chips, garden peas & tartar sauce 876kcal

Gammon Steak 14.95

hand cut seasoned chips & fried eggs (gf) 922kcal

Dizzy Blonde Beer Battered Haddock 14.95

mushy peas & hand cut seasoned chips 834kcal

Creamy Chicken, Ham & Leek Pot Pie 16.95

handcut seasoned chips & seasonal greens 916kcal

Moroccan Cauli Fritter Salad 14.00

florets of cauliflower in a crispy Moroccan style batter, on a bed of giant cous cous, with pink lady apples & a rose harissa dressing (v) (vgn)

Wheatley Gourmet Burger 15.00

glazed bun, tomato relish, baby gem, tomato, onion rings, seasoned fries & pub slaw
1375kcal

— add cheddar cheese, bacon or blue cheese - 1.00 each —

Ciabatta Sandwich Selection

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

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

Wheatley Rarebit 9.95

melted cheddar, Dijon mustard with Robinsons stout, chutney & back bacon, toasted
sourdough with poached egg 1263kcal

Goats Cheese 8.50

& roasted Mediterranean vegetables 537kcal

Bacon, Brie & Cranberry 8.95

toasted 896kcal

Posh Fish Finger 8.95

tartare sauce 798kcal

Hot Beef Yorkie 9.50

caramelised red onion gravy & skinny fries 995kcal

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