

# MAIN MENU

Full Vegan Menu Also Available.

## Starters & Nibbles

Homemade Soup of the Day 6.25  
artisan bread & butter (v) (gf available)  
485kcal

Smoked Applewood Arancini 7.95  
fried risotto balls, dressed salad garnish &  
sweet chilli jam (v) 493kcal

Chorizo Al Vino 8.25  
spicy sausage in red wine, garlic, paprika  
& honey, with artisan bread for dipping  
896kcal

Fried Calamari 8.50  
lemon aioli dip 296kcal

Creamy Garlic & Spinach Mushrooms  
7.95  
topped with cheddar cheese, with toasted  
sourdough sticks on the side (v) (gfo)  
635kcal

Stacked Black Pudding & Mash 7.95  
crispy bacon, Dijon mustard & cream  
sauce, topped with a poached egg 808kcal

Smoked Salmon Pâté 8.25  
toasted sourdough, rocket & crispy caper  
salad with fennel vinaigrette 624kcal

## Pub Favourites

Breaded Scampi in a Basket 13.95  
hand cut seasoned chips & garden peas 876kcal

Gammon Steak 14.95  
hand cut seasoned chips & fried eggs (gf) 922kcal

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 —

Summer Grazing Board (Ideal for Sharing) 17.95  
homemade sausage roll, honey roast ham, chorizo, brie & smoked applewood cheeses,  
olives, pickle, gherkins, grapes & warm artisan bread 1876kcal

Cajun Chicken Burger 15.00  
breaded chicken escalope, cajun mayo, glazed bun, baby gem lettuce, tomato, skinny fries  
& pub slaw 1083kcal

Rump Steak 21.95  
hand cut seasoned chips, roasted tomatoes & field mushroom (gf) 1099kcal  
— add a sauce Creamy Peppercorn 459kcal or Blue Cheese 566kcal 423kcal - 3.00 —

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

Adults need around 2000kcal per day

## Seasonal Mains

Adults need around 2000kcal per day

### Black & Blue Salad 16.25

strips of rump steak, mixed salad, blue cheese dressing, roasted tomatoes & crumbled blue cheese 794kcal

### Pork Fillet Medallions 16.95

pan fried with apple, cider & cream sauce, with mashed potatoes & seasonal vegetables 1205kcal

### Seared Breast of Chicken (gf) 18.95

cream, spinach & mushroom fricassée, roasted garlic baby new potatoes & tenderstem broccoli 1184kcal

### Salmon Fillet with Lemon Butter Sauce 19.50

garlic sautéed baby new potatoes, roasted Mediterranean vegetables & tomatoes 896kcal

### Chicken Fajita Salad 16.25

sautéed onions, peppers & fajita spiced chicken strips, roasted tomatoes, fresh avocado & dressed mixed leaves 547kcal

### Roasted Vegetable Moussaka 16.25

layered aubergines, potatoes, tomatoes & gratinated. With garlic ciabatta and olive & feta salad 1025kcal (v)

### Spinach, Harrisia & Aubergine Burger 15.95

vegan slaw, skinny fries, homemade onion rings (v) (vgn) 630kcal

## Sides

Seasoned Chips 286kcal or Skinny Fries  
427kcal (v) (ve) 3.95

Hand Battered Onion Rings 306kcal (v)  
3.50

Buttered Greens (v) (gf) 288kcal 3.95  
Pub Slaw 272kcal (v) (gf) 1.95

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

Dressed House Salad 105kcal (v) (gf)  
3.95

Creamy Mash 459kcal or New Potatoes  
276kcal (v) (gf) 3.95

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

Bacon, Brie & Cranberry 8.95  
toasted 896kcal

Goats Cheese 8.50  
& roasted Mediterranean vegetables 537kcal

Posh Fish Finger 8.95  
tartare sauce 798kcal

Hot Beef Yorkie 9.50

caramelised red onion gravy & skinny fries  
995kcal

Wheatley Rarebit 9.95  
melted cheddar, Dijon mustard with  
Robinsons stout, chutney & back bacon,  
toasted sourdough with poached egg  
1263kcal

Add a cup of soup 176kcal, chunky chips 286kcal or skinny fries 427kcal  
2.00 each

All served with dressed salad garnish (gf) options 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 cooked in the same frying oil.

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

Company reg: 00170679