MAIN MENU

Full Vegan Menu Also Available.

Starters & Nibbles

Homemade Soup of the Day 6.50 artisan bread & butter (v) (gfo) 485kcal

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

Classic Prawn Cocktail 8.95
iceberg, tomato, cucumber, lemon, marie
rose sauce & buttered wholemeal bread
(gfo) 939kcal

Crispy Whitebait 6.95 lemon aioli & dressed salad garnish 425kcal Duck Liver & Port Parfait 8.95 spiced apple & cranberry chutney, toasted sourdough bread, dressed salad (gfo) 786kcal

Creamy Garlic & Spinach Mushrooms 7.95

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

Smoked Applewood Arancini 8.25 fried risotto balls, dressed salad garnish & sweet chilli jam (v) 493kcal

Pub Favourites

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

Breaded Scampi in a Basket 14.95 hand cut seasoned chips & garden peas 876kcal

Creamy Chicken, Ham, White Wine & Tarragon Pie 16.95 handcut seasoned chips & seasonal greens 916kcal

Wheatley Gourmet Burger 15.95

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

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

10oz Sirloin Steak (uncooked weight) 25.00

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 15.95 mushy peas & hand cut seasoned chips 937kcal

Steak & Ale Pie 16.95

hand cut seasoned chips & seasonal vegetables 916kcal

Seasonal Mains

Seared Breast of Chicken 18.95

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

Chicken Fajita Salad 16.95

sautéed onions, peppers & fajita spiced chicken strips, roasted tomatoes & dressed mixed leaves (gf) 547kcal

Pan Fried Seabass 21.95

butternutsquash, asparagus, spinach & cream risotto, roasted cherry tomatoes (gf) 815kcal

Spinach, Harrisa & Aubergine Burger 16.25

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

Brisket of Beef Bourguignon (gf) 18.95

roasted brisket with pearl onions, mushrooms, bacon, garlic & carrots in a rich red wine sauce, with creamy mash potato & seasonal vegetables 879kcal

Mushroom, Cranberry & Brie Wellington 16.95

new potatoes & seasonal vegetables (v) 705kcal

Sides

Seasoned Chips 286kcal or Skinny Fries 427kcal (v) (ve) 4.25

Hand Battered Onion Rings 306kcal (v) 3.50

Buttered Greens (v) (gf) 288kcal 4.50

Garlic Ciabatta 379kcal(v) 3.50

— add cheese 75p 201kcal —

Dressed House Salad 105kcal (v) (gf)

4.00

Pub Slaw 272kcal (v) (gf) 1.95

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

Posh Fish Finger 9.25 tartare sauce 798kcal

Sausage & Cramelised Red Onion 8.50 farmhouse sausages with red onion chutney

Prawns in Marie Rose Sauce 9.25 on wholemeal bread with baby gem lettuce 986kcal Hot Beef 10.50

caramelised red onion gravy & skinny fries 995kcal

Goats Cheese 10.50

& roasted Mediterranean vegetables, dressed salad garnish & skinny fries

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 looked in the same frying oil.

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