

Main Menu

Mixed Marinated Olives (v) £4
Warm Homemade Breads, Olive Oil, Balsamic & Slow Roasted Whole Garlic £4.50

Starters

Homemade Soup of the Day, Bread & Butter (V) (GF*)	£4.95
'Cheese on Toast' Toasted Sour Dough Toast, with Pickled Mushrooms and Melted Cornish Brie (V) (VG*)	£6.50
Red Wine Poached Pear, Blue Cheese Mousse, Rocket & Walnut Salad (V) (GF*)	£5.95
Ham Hock & Parsley Terrine, Homemade Picalilly with Crostinis (GF*)	£6.50
Homemade Black Pudding 'Benedict' Toasted Muffin, Soft Poached Egg, Hollandaise Sauce & Pancetta Crisp	£6.95
Baby Prawn & Crayfish Cocktail, Iceberg Lettuce, Seafood Sauce, Brown Bread 'n' Butter (GF*)	£5.95/ £11.95*
Wheatsheaf Fishcakes, Classic Parsley Sauce, Garden Peas & Shoots – Lemon Wedge	£6.50/ £12.50*

**Main Course Fishcakes or Prawn Cocktail is served with Fat Chips or Skinny Fries*

Pub Platters

Pub Board – Homemade Scotch Egg, Sausage Roll, Pickled Egg, Onions, Roasted Ham with Pickle & Chutney, Stilton & Cheddar with Fresh Bread (GF*)	£15.50
Baked Camembert – Roasted Garlic & Onion Chutney, Crudities, Crispy Courgette Fritters, Dressed Salad (V) (GF*)	£14.50

Mains

Slow Braised Lamb Shoulder, Dauphinoise Potato, French Style Peas with Red Wine Sauce (GF*)	£17.95
Ham, Eggs, Hand Cut Chips, Homemade Piccalilli & Mixed Salad (GF)	£10.95
Pan Fried Salmon 'Nicoise' Salad, Green Beans, Olives, New Potatoes, Egg, Tomatoes & Anchovies with Gem (GF)	£14.95
Chicken Breast on a Paella Style Risotto with Prawns, Mussels, Peas & Saffron – Salt & Pepper Squid (GF*)	£14.95
Homemade Pie of the Day, Creamed Mashed Potato, Garden Peas & Gravy	£10.95
'Fish 'n' Chips' – Fresh Haddock Fillet, Beer Batter, Hand Cut Chips, Mushy Peas & Tartar Sauce (GF*)	£12.95
Roasted Peppers, Red Onions & Garlic in a Tomato & Basil Sauce with Fresh Tagliatelle Pasta (V) (VG)	£11.95
The Wheatsheaf Gourmet Burger - Minced Rump Steak, Fresh Brioche Bun, Applewood Cheddar, Smoked Bacon, Caramelised Onion Mayonnaise with Hand Cut Chips (GF*)	£12.95

On The Char-Grill (GF)

All served with Vine Tomato, Red Onion & Fresh Thyme Salad, Hand Cut Chips

Add a sauce: *Béarnaise, Peppercorn or Stilton Sauce £1.50 each*

8oz Flat Iron Steak (Served Pink Only)	£15.95
8oz Rib-Eye Steak	£21.95
8oz Sirloin Steak	£21.95

Sides

Hand Cut Chips, Fries, Sweet Potato Fries, Garlic Bread, Cheesy Garlic Bread, Side Salad, **£3.00 each**

Desserts

Homemade Hot Chocolate Fondant, Salted Caramel Ice-Cream	£5.95
Sticky Toffee Bread & Butter Pudding, Caramel Sauce & Vanilla Ice Cream	£5.95
Apple & Berry Crumble & Custard	£5.50
Classic Crème Brulee with Shortbread (GF*)	£4.95
Lemon & Strawberry Trifle with Chocolate Shavings	£5.50
Cheese Board - Black Bomber, Cornish Brie & Stilton – Onion Chutney, Oat Biscuits, Grapes & Celery	£9.95

(GF) Gluten Free (V) Vegetarian (VG) Vegan (GF) Gluten Free on Request (V*) Vegetarian on Request*