

MAIN MENU

Full Vegan Menu Also Available.

Starters

Homemade Soup of the Day 6.25

artisan bread & butter (v) (gf available) 485kcal

Stacked Black Pudding 7.95

crispy bacon, Dijon mustard cream sauce & poached egg 808kcal

Tempura Battered Chilli Chicken Tenders 8.25

chicken breast fillets with sesame & chilli glaze on dressed salad garnish 499kcal

Creamy Garlic & Spinach Mushrooms 7.95

topped with blue cheese, with toasted ciabatta sticks on the side (v) (gfo) 635kcal

Chicken Liver Parfait 7.95

apple & ale chutney, toasted sourdough bread, dressed salad (gfo) 763kcal

Smoked Mackerel Fillet 8.25

beetroot, pickled raddish, watercress & horseraddish (gfo) 431kcal

Smoked Applewood Arancini 7.95

fried risotto balls, dressed salad garnish & sweet chilli jam

Fried Calamari 8.50

lemon aioli dip 296kcal

Pub Favourites

Breaded Scampi in a Basket 13.95

hand cut seasoned chips, garden peas & tartare sauce 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 118kcal, bacon 94kcal or blue cheese 192kcal - 1.00 each —

Cajun Chicken Burger 15.00

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

Rib Eye Steak 26.00

hand cut seasoned chips, roasted tomatoes & field mushroom (gf) 1099kcal

— add a sauce Creamy Peppercorn 459kcal, Blue Cheese 566kcal or Béarnaise 423kcal - 3.00 —

Salt & Vinegar Battered Haddock 14.95

mushy peas, hand cut seasoned chips & tartare sauce 834kcal

Steak, Mushroom & Ale Pie 16.95

creamy mash potato, seasonal vegetables & gravy 916kcal

Adults need around 2000kcal per day

Seasonal Mains

Adults need around 2000kcal per day

Seared Breast of Chicken 18.95

spinach & mushroom fricassée, fondant potato & tenderstem broccoli (gf) 1184kcal

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 1149kcal

Braised Pork Belly 17.95

creamy mash potato, roasted carrots, tenderstem broccoli, apple & cider sauce 1456kcal

Vegetable Tagine 15.95

carrots, onions, sweet potatoes, chick peas, apricots, butternut squash, tomatoes, harissa, coriander, garlic & cinnamon, with couscous & pitta bread (v) (vgn) 576kcal

Chicken Fajita Salad 16.25

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

Truffled Wild Mushroom & Spinach Gnocchi 15.95

dressed salad, garlic & rosemary focaccia

Salmon Fillet with Lemon Butter Sauce 19.50

pea & mint mash, tenderstem broccoli & roasted tomatoes 845kcal

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

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

Bacon, Brie & Cranberry 8.95
toasted 896kcal

Goats Cheese 8.50
& roasted Mediterranean vegetables 537kcal

Hot Roast Beef 9.50
caramelised red onion & horseradish sauce
695kcal

Posh Fish Finger 8.95
tartare sauce 798kcal

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