

### Homemade Hand Stretched Pizza

Margherita mozzarella, herb oil, rocket, parmesan shavings 512kcal £12.95
 Hot Pepperoni pepperoni, red onion, jalapenos, roasted red peppers 545Kcal £13.95
 Meat Feast Cumberland sausage, pepperoni, chorizo, caramelized onion 773Kcal £13.95

#### Nibbles & Starters

Olives marinated in garlic 139Kcal £4.75

Whitebait lemon aioli 478Kcal £6.50

Venison & cranberry chipolata's honey and mustard mayonnaise 346Kcal £8.50

Soup of the day toasted sourdough & butter £5.95

Calamari spring onion, red chilli, chorizo aioli 471Kcal £8.50

Halloumi & chorizo skewers cherry tomato, baby leaf, honey & lime dressing 682Kcal £8.50

Haddock, Mozzarella & onion fish cake baby leaf, sweet chilli, lemon & lime 531kcal £8.50

# Signature Dishes

Grilled chicken breast sweet potato wedges, broccoli, marsala & mushroom sauce 585Kcal £16.95

Pheasant breast with wild boar & damson, wrapped in bacon, creamy mash, glazed carrots, broccoli and a red wine gravy 1055Kcal £18.95

Trio of Cumberland sausages, creamy mash, seasonal greens & red wine Jus 1000Kcal £15.95

**12 hour braised brisket of beef**, creamy mashed potato, smoked bacon, mushroom & red wine sauce *1631kcal* £15.95

### Wheatsheaf Classics

**Cumbrian 6oz beef burger** Emmental cheese, smoked bacon, dill pickle, burger relish, lettuce, tomato, coleslaw, brioche bun with hand cut chips *1668Kcal* £15.95

**Cumbrian beer battered haddock** hand cut chips, tartare sauce & mushy peas or garden peas *868Kcal* £14.95 small *432Kcal* £10.95

**Spinach & Aubergine harissa burger (VE)** Emmental cheese, tomato & dill pickle, burger relish, lettuce, tomato, coleslaw, brioche bun with hand cut chips *1002Kcal* £14.95

Vegetarian sausages (VE) creamy mash, broccoli, green beans & gravy 880Kcal £14.95

**BBQ chicken burger**, Emmental cheese, smoked bacon, dill pickle, burger relish, lettuce, tomato, coleslaw, brioche bun with hand cut chips *1391kcal* £15.95

FOOD ALLERGIES AND INTOLERANCES. Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas 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 fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones. All weights stated are approximate prior to cooking. (v)Vegetarian (Vgn)Vegan (gf)Gluten Free



# Wheatsheaf Pies £15.95

Lancashire Cheese and Onion Pie skinny fries and seasonal green 1055Kcal

Steak and Ale Pie skinny fries and seasonal greens 1033Kcal

Chicken and Ham Pie skinny fries and seasonal green 1013Kcal

Sweet Potato and Kale Pie (V) skinny fries and seasonal green 968Kcal

## Hot Ciabatta £9.95 (Served 12pm-4.00pm Monday-Saturday)

Served with dressed salad add fries for £2.00

Posh fish finger butty tartare sauce 921kcal

Bacon, brie & cranberry 1115kcal

Hot roast beef caramelized shallots & mushroom 678kcal

### Side dishes

Skinny fries 609Kca/£3.95

Onion rings 390Kca/£3.95

Hand cut chips 327Kca/£3.95

Seasonal veg 268Kcal £3.95

Garlic bread 420Kcal £7.95 Add cheese 544Kcal £2.50

### **Desserts**

Cartmel Sticky Toffee Pudding Vanilla ice cream 722kcal £7.95

Apple Crumble Custard 620 kcals £7.95

Chocolate brownie Vanilla ice cream 401kcal £7.95

White chocolate & baileys Cheesecake pouring cream 653kcal £7.95

Trio of Ice cream: Vanilla, Chocolate, Strawberry

One scoop 80Kcal £2.00/Two scoop 150Kcal £4.00 Three scoop 210Kcal £6.00

#### Hot Drinks

Americano £2.95 Latte £3.25 Cappuccino £3.25 Espresso £2.45 Double Espresso £3.00 Mocha £3.25 Hot Chocolate £2.95 Deluxe Hot Chocolate £3.45 Pot of Tea £2.45 Speciality Tea's £2.75 (Green, Peppermint, Camomile, Earl Grey, White Pear & Green, Pomegranate)

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