## Homemade Hand Stretched Pizza

Margherita mozzarella, herb oil, rocket, parmesan shavings $512 \mathrm{kca} / £ 12.95$
Hot Pepperoni pepperoni, red onion, jalapenos, roasted red peppers $545 \mathrm{Kcal} £ 13.95$
Meat Feast Cumberland sausage, pepperoni, chorizo, caramelized onion $773 \mathrm{Kcal} £ 13.95$

## Nibbles \& Starters

Olives marinated in garlic $139 \mathrm{Kcal} £ 4.75$
Whitebait lemon aioli $478 \mathrm{Kcal} £ 6.50$
Venison \& cranberry chipolata's honey and mustard mayonnaise $346 \mathrm{Kcal} £ 8.50$
Soup of the day toasted sourdough \& butter $£ 5.95$
Calamari spring onion, red chilli, chorizo aioli 471 Kca / $£ 8.50$
Halloumi \& chorizo skewers cherry tomato, baby leaf, honey \& lime dressing $682 \mathrm{Kcal} £ 8.50$
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 $585 \mathrm{Kcal} £ 16.95$
Pheasant breast with wild boar \& damson, wrapped in bacon, creamy mash, glazed carrots, broccoli and a red wine gravy $1055 \mathrm{Kcal} £ 18.95$
Trio of Cumberland sausages, creamy mash, seasonal greens \& red wine Jus $1000 \mathrm{Kcal} £ 15.95$
12 hour braised brisket of beef, creamy mashed potato, smoked bacon, mushroom \& red wine sauce $1631 \mathrm{kcal} £ 15.95$

## Wheatsheaf Classics

Cumbrian 60 beef burger Emmental cheese, smoked bacon, dill pickle, burger relish, lettuce, tomato, coleslaw, brioche bun with hand cut chips 1668 Kcal £15.95
Cumbrian beer battered haddock hand cut chips, tartare sauce \& mushy peas or garden peas 868 Kcal $£ 14.95$ small $432 \mathrm{Kcal} £ 10.95$

Spinach \& Aubergine harissa burger (VE) Emmental cheese, tomato \& dill pickle, burger relish, lettuce, tomato, coleslaw, brioche bun with hand cut chips $1002 \mathrm{Kcal} £ 14.95$
Vegetarian sausages (VE) creamy mash, broccoli, green beans \& gravy $880 \mathrm{Kcal} £ 14.95$
BBQ chicken burger, Emmental cheese, smoked bacon, dill pickle, burger relish, lettuce, tomato, coleslaw, brioche bun with hand cut chips $1391 \mathrm{kca} / £ 15.95$

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## 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 921 kcal
Bacon, brie \& cranberry 1115kcal
Hot roast beef caramelized shallots \& mushroom 678kcal

## Side dishes

Skinny fries $609 \mathrm{Kcal} £ 3.95$
Onion rings 390Kcal£3.95
Hand cut chips 327 Kca/ $£ 3.95$
Seasonal veg $268 \mathrm{Kcal} £ 3.95$
Garlic bread 420Kcal£7.95 Add cheese $544 \mathrm{Kcal} £ 2.50$

## Desserts

Cartmel Sticky Toffee Pudding Vanilla ice cream 722kca/£7.95
Apple Crumble Custard 620 kcals $£ 7.95$
Chocolate brownie Vanilla ice cream $401 \mathrm{kca} £ 7.95$
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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[^0]:    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

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