

To Start

TOMATO GAZPACHO
Wild Garlic Pesto, Mini Mozzarellas
(V) (GF) 6.95

HARISSA PORK BELLY
Lime & Spring Onion Risotto
(GF) 8.00

SMOKED MACKEREL PATE
Oat Cakes, Deconstructed Piccalilli
(GF*) 8.00

MISO GLAZED OX CHEEK
Asian Slaw, Sesame Seed, Crispy Shallots
(GF) 9.00

BEETROOT CAKE
Goats Cheese Mousse, Pickled Walnuts
(V) 7.50

Sharing **SMOKED CHEESE FONDUE**
Onion Marmalade, Homemade Breads
(V) 12.50

Main Dishes

CHICKEN & WILD GARLIC SUET PUDDING
Pancetta Mash, Spring Greens, Jus
17.00

MOZZARELLA TAGLIATELLE
Pea & Spring Onion Cream, Grilled Courgette, Black Garlic
(V) 16.50

MUTTON CURRY
Sticky Rice, Grilled Mango, Coco Bread
(GF*) 21.50

CHICKEN & BACON CEASAR SALAD
Gem Lettuce, Anchovies, Parmesan, Crostini
(GF*) 16.50

COTE DE PORC
White Pudding Bon Bons, Pickled Rhubarb, Green Beans,
White Wine Cream 20.00

BAKED SOLE
Crushed Potatoes, Roasted Fennel, Heritage Tomatoes, Salsa Verde
(GF) 19.00

HADDOCK IN REAL ALE BATTER
Fat Chips, Crushed Minty Peas, Tartare, Grilled Lemon
(GF*) 17.00

PEARL BARLEY RISOTTO
Poached Rhubarb, Sumac, Crispy Jackfruit
(V) 16.00

Burgers

Served with Fries, Tomato, Salad

WHEATSHEAF BEEF BURGER
Double Smashed Beef Patty with Cheese
(GF*) 15.50

CRISPY CHICKEN BURGER
Deep Fried Chicken Breast with Cheese
(GF*) 15.50

BURGER TOPPERS

Garlic Prawns - Spicy Harissa Pork Belly - BBQ Bacon Pit Beans
3.50

SPICED OSTRICH BURGER
Smashed Avacado, Crispy Red Onion Rings
18.50

MISO BLACKBEAN BURGER
Charred Red Peppers, Harissa Mayonnaise
(V) (GF*) 15.50

Steaks

Served with Fries, Tomato, Salad (GF*)

HEART OF RUMP 7oz
22.00

SIRLOIN 7oz
19.50

CAJUN CHICKEN
16.95

EXTRAS & SAUCES

Garlic Button Mushrooms - Tempura Prawns - White Pudding Bon Bons
3.50

Peppercorn Sauce Stilton Sauce Chimmichurri
3.00

Sides

Skinny Chips - Fat Chips - Onion Rings
Vegetables - Side Salad 4.00

Garlic Ciabatta 4.00
Cheesy Garlic Ciabatta 5.00