

The Wheatsheaf Inn

Lunch

Draught		Wine by the glass 175ml		Coffee	
Morretti	4.6% £6.00	Ancona Rose	£6.85	Americano	£2.70
Cruzcampo	4.4% £6.00	Allamanda Pinot Grigio	£7.30	Cappuccino	£2.90
Guinness	4.4% £5.90	Primordial White	£6.00	Latte	£3.10
Brixton Pale Ale	4.2% £6.10	Ara Sauvignon Blanc	£7.85	Flat White	£2.95
Thatcher's Gold	4.8% £5.30	Castillo Tempranillo	£6.00	Tea	£2.30
Neck Oil Session IPA	4.3% £6.30	El Colectivo Malbec	£6.20	Hot Chocolate	£2.90

Guest ales and extensive wine list available

Light bites

Warm focaccia, olives, oil & balsamic (v)	£6.95	Buffalo cauliflower bites, tahini dip (v)	£6.95
Blue cheese arancini, romesco sauce (v/n)	£7.50	Cup of Seasonal soup, ½ focaccia roll (v)	£5.50

Focaccia sandwiches *all served with dressed spring salad, add a side of fries for £4.50*

Whipped ricotta confit tomato, chimmichurri, gem lettuce (v)	£7.95
BLT smoked streaky bacon, gem lettuce, vine tomato, mayo	£8.95
Fish-finger tartare sauce, gem lettuce, vine tomato	£8.95
Falafel hummus, tahini, gem lettuce (ve)	£7.95
Cajun chicken romesco sauce, rainbow slaw (n)	£9.95

Mains

The Wheatsheaf Burger <i>hand crafted beef burger in a brioche bun with burger relish, smoked streaky bacon, smoked cheddar, rainbow slaw, skinny fries</i>	£17.95
Cajun Caesar salad <i>buttermilk Cajun chicken thigh, soft boiled egg remoulade, fennel, celery, crispy bacon bits</i>	£16.50
Fish and chips <i>cider battered haddock fillet, thick cut chips, minted garden peas tartare sauce, lemon wedge</i>	£17.50
Buddha bowl <i>hummus, falafel, tahini roasted veg, slaw, dressed mixed leaves (ve)</i>	£16.50

Sides

Mixed spring salad, lemon dressing (ve)	£3.50	Truffle and rosemary fries (ve)	£4.50
Chunky chips (ve) (add cheese + £1)	£4.50	Mac & cheese with crispy onions (v)	£5.50

(v) - vegetarian (ve) - vegan (n) - contains nuts

Although every care is taken in our kitchen when preparing, we cannot guarantee any of our dishes are 100% free of allergens. If you have any dietary requirements, please let a member of staff know. A discretionary 10% gratuity charge is added to your bill, 100% of which is shared between the staff.

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Supper

Draught

Morretti	4.6%	£6.00
Cruzcampo	4.4%	£6.00
Guinness	4.4%	£5.90
Brixton Pale Ale	4.2%	£6.10
Thatcher's Gold	4.8%	£5.30
Neck Oil Session IPA	4.3%	£6.30

Wine by the glass 175ml

Ancona Rose	£6.85
Allamanda Pinot Grigio	£7.30
Primordial White	£6.00
Ara Sauvignon Blanc	£7.85
Castillo Tempranillo	£6.00
El Colectivo Malbec	£6.20

Coffee

Americano	£2.70
Cappuccino	£2.90
Latte	£3.10
Flat White	£2.95
Tea	£2.30
Hot Chocolate	£2.90

Guest ales and extensive wine list available

While you wait

Warm focaccia, olives, olive oil and balsamic (v)	£6.95
Blue cheese arancini, salt baked beetroot, romesco sauce (v/n)	£7.50
Buffalo cauliflower bites with tahini dip (v)	£6.95

Starters

Truffled wild mushrooms on focaccia toast with garlic cream sauce (v)	£8.95
Scotch egg, tomato & onion chutney, bitter leaf salad, fresh apple	£9.95
Whipped ricotta, salt baked beetroot, hazelnuts, chimmichurri, focaccia crisp (v/n)	£7.95
Seasonal soup, warm focaccia and butter (ve)	£7.95

Mains

The Wheatsheaf Burger <i>hand crafted beef burger, smoked streaky bacon burger relish, cheddar cheese, rainbow slaw, skinny fries</i>	£17.95
Creedy carver duck <i>pan roasted breast, Bon Bon, purple sprouting broccoli celeriac puree, toasted hazelnuts, duck fat fondant, orange and 5 spice reduction (n)</i>	£22.00
Hake supreme <i>pan roasted, bravas potatoes, romesco sauce, cauliflower fricasse flaked almonds & pickled shallot (n)</i>	£19.95
Butternut gnocchi <i>sage butter, mixed leaf and toasted hazelnut salad, lemon dressing (ve/n)</i>	£16.95
8oz prime rump steak <i>confit vine tomato, thick cut chips, dressed salad garnish add sauce for £2: red wine jus, peppercorn, port & Stilton, chimmichurri</i>	£21.00
Fish and chips <i>cider battered haddock fillet, thick cut chips, minted garden peas tartare sauce, lemon</i>	£17.50
Buddha bowl <i>falafel, tahini roasted veg, rainbow slaw, dressed mixed leaves (ve/n)</i>	£15.50

Sides

Buttered seasonal greens (v)	£4.00	Minted Lyonnaise potatoes (ve)	£4.50
Truffle and rosemary fries (ve)	£4.50	Chunky chips (ve) (add cheese +£1)	£4.50

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Desserts

Triple Chocolate Blondie £7.50 (v)
served with blackcurrant & clotted cream ice cream

Salted Caramel Creme Brulee £7.50 (v)
served with homemade shortbread biscuit

Seasonal Oat Crumble £7.50 (ve*)
served with a choice of double cream, vanilla ice cream or custard

Affogato £5.50 (v)
*single shot of espresso & vanilla ice cream, served with homemade shortbread biscuit
add a dram of whiskey for £4.00*

Selection of Ice cream & Sorbet £2.50 per scoop (v)
ask our team about available flavours

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For The Kids (under 12's only!)

Mac & Cheese £6.50 (v)
with tomato and lettuce salad

Chicken Goujons £7.50
with fries and baked beans

Little Fish & Chips £7.50
with fries and peas

Little Burger £7.50
with fries and cheese

Little roast of choice £10.00 (Sundays only)
with all the trimmings

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