



GF-GLUTEN FREE, GFA-GLUTEN FREE AVAILABLE, V-VEGETARIAN, VA-VEGETARIAN AVAILABLE

**TAPAS, SNACKS AND NIBBLES...Have on their own or as a starter**

- PAN FRIED PEPPERS & HALLOUMI IN ROSE HARISSA (V)(GF) £5.00  
PAPRIKA PULLED CHICKEN & CHORIZO IN TOMATO SAUCE ON A BED OF PATATAS' (GFA) £5.00  
SOUVLAKI, MINCED LAMB KEBAB £5.00  
WHITE BAIT & TARTARE SAUCE £5.00  
FALAFEL WITH A YOGURT MINTED DIP (V) £4.00  
CHORIZO, RED ONION & GARLIC IN RED WINE £5.00  
SPICY LAMB MEAT BALLS IN A TASTY TOMATO SAUCE £5.00

**STARTERS**

- HONEY, CHILLI & GARLIC KING PRAWNS, on toasted garlic ciabatta with a balsamic glaze (GFA).£6  
LIGHTLY DUSTED CALAMARI, on a bed of leaves served with a tandoori mayonnaise (GFA).....£6  
POTTED BRIE, topped with cranberry & toasted hazelnuts, served with toasted bread (V)(GFA).....£5  
BLACK PUDDING & BACON STACK, peppercorn sauce, pea shoots with crisp pancetta.....£6  
SOUP OF THE DAY, served with baked bread & butter (V)(GFA).....£4  
GARLIC MUSHROOMS, topped with melted blue cheese, with dipping bread (GFA)(V).....£6  
CHEFS PATE, served with onion chutney, toast and a salad garnish.....£5  
SALMON FISHCAKE, served with a salad garnish and sweet chilli dip.....£6  
BEER BATTERED COD GOUJONS, served with tartare sauce & salad garnish (GFA).....£5

**MAINS**

- FILLET OF BEEF, CHICKEN OR KING PRAWN SIZZLER, peppers, red onion, baby corn & sugar snaps, with a timbale of rice & chips. Choose sweet chilli, sweet & sour or BBQ sauce (VA).....£14  
LAMB RUMP, best served medium with dauphinoise potatoes, roasted veg & rosemary & redcurrant gravy (GFA).....£16  
SALMON FILLET with a baked herb crumb, served with crushed new potatoes & ratatouille with a lemon & dill cream sauce.....£13  
STEAK & DOOM BAR ALE PIE, short crust pastry top, with hand cut chips, veg & gravy.....£12  
FALAFEL BURGER, topped with grilled halloumi, harissa houmous & mixed leaves, served with coleslaw & hand cut chips (V)(Vegan available).....£11  
CHICKEN TIKKA MASSALA, served with basmati rice, hand cut chips & a garlic & coriander naan bread.....£12  
CHICKEN BREAST, topped with streaky bacon & creamy stilton sauce, served with hand cut chips & seasonal roasted veg (GF).....£12  
FILLET OF BEEF STROGANOFF, brandy cream paprika sauce, with rice & hand cut chips (GF).....£15  
SEAFOOD JAMBALAYA, mixed seafood with chorizo & rice, served with garlic bread (GFA)(VA).....£14  
SQUASH, BLUE CHEESE & ROSEMARY RISOTTO, served with balsamic and rocket (V)(GF).....£11  
BEEF CHILLI, served with rice and tortilla chips with guacamole & sour cream (GFA).....£12

**GRILL**

- All steaks locally sourced & served with sauté mushrooms, slow roasted tomato & hand cut chips  
SHEAFY BURGER, topped with chorizo & melted cheese, toasted brioche bun with BBQ sauce, served with French fries.....£11  
8oz RIBEYE ABERDEEN ANGUS STEAK.....£18  
8oz SIRLOIN ABERDEEN ANGUS STEAK.....£18  
PORTION OF ONION RINGS .....£2  
ADD A SAUCE: PEPPER, DIANE OR CREAMY STILTON ..... £2.95

**SIDES**

- Garlic Bread / Cheesy Garlic Bread / Hand Cut Chips / Salad Bowl .....£2.95 each

## DESSERTS..... £5.00

- APPLE CRUMBLE, served with custard (V)  
BELGIAN WAFFLE, served warm with Vanilla ice cream and maple syrup.  
LEMON MERINGUE ROULADE with fruit compote.  
CRÈME BRULÉE served with home-made shortbread biscuit.  
'LOVE' CHOCOLATE, LOVE FUDGE.. LOVE OUR CHOCOLATE OBSESSION... dark chocolate  
sauce and white chocolate ice cream.  
CLAIRE'S MESS (SHOWS ETON A THING OR 2)  
Crushed meringue, ice cream, strawberry, seasonal berries, whipped cream and "whatever  
else Claire finds" (GF)(V)  
CREAMY LEMON POSSET, with fruit compote and pistachio crumb (V)(GF)  
STICKY TOFFEE PUDDING, with creamy vanilla ice cream or custard. (GFA)  
3 SCOOP RASPBERRY SORBET / ICE CREAM. (GFA)
- CHEESEBOARD SELECTION (1 PERSON BOARD £8.00, 2 PERSON BOARD £14.00)

### LUNCH MENU

12-230pm Wed-Fri and 12-5pm Sat

- LIVER & ONIONS, SERVED WITH MASHED POTATO, ONION GRAVY &  
GARDEN PEAS (GF).....£8  
BEER BATTERED COD GOUJONS AND CHIPS, SERVED WITH CRUSHED  
MINTED PEAS (GF).....£8.00  
MUSHROOM STROGANOFF, IN A CREAMY SAUCE, CHEF'S RICE, &  
DRESSED LEAVES (GF)(V).....£8.00  
THICK CUT HONEY ROAST HAM WITH FREE RANGE EGGS, CHIPS &  
PEAS (GF).....£8.00  
SAUSAGE & MASH, PEAS & ONION GRAVY (GFA)(VA).....£8.00  
SCAMPI, CHIPS & PEAS.....£8.00  
ROAST DINNER OF THE DAY, WITH MASH, NEW POTATOES,  
YORKSHIRE PUDDING, ROASTED VEG & PAN GRAVY (GFA)....£8.00

#### LIGHT LUNCHES BELOW ARE SERVED WITH HANDFULL OF FRIES & HOUSE SLAW

- FILLET STEAK WITH CARAMELISED ONION & ROCKET CIABATTA  
(GFA).....£8.00  
BACON, BRIE & CRANBERRY CIABATTA (GFA).....£8.00  
GOATS CHEESE, ONION CHUTNEY & CRANBERRY CIABATTA  
(GFA).....£8.00

- JACKET POTATO (GF)(VA) .....£6.00  
SERVED WITH A SMALL HOUSE SALAD & SLAW  
FILLINGS- CHEESE, CHEESE & BEANS, TUNA MAYONNAISE WITH RED  
ONION OR BACON, MUSHROOM & STILTON BOUND IN CREAM

- SANDWICHES OF THE DAY.....£6.00  
SERVED WITH HANDFULL OF FRIES, HOUSE SLAW & SALAD GARNISH  
SEE OUR SPECIALS BOARD FOR FILLINGS

Telephone 01785 817580

Email [info@theweatsheafstone.co.uk](mailto:info@theweatsheafstone.co.uk)

\*Our kitchen contains nuts, we call them chefs! Please inform us if you have any allergies or special dietary requirement \*On busy periods food may be subject to delay, we appreciate your patience, quality & efficient service is our priority