



While you wait ...

Mixed olives (GFA)(DF)(V)(VG) ... £4

Houmous or harissa houmous drizzled with a little olive oil & paprika, & dipping bread (GFA)(DF)(V)(VG) ... £4

Warm bread & oil with balsamic (GFA)(DF)(V)(VG) ... £5

Starters ...

Soup of the Day, served with baked bread & butter (GFA)(VA) ... £5

Sweet Chilli Chicken wings with Asian Coleslaw (GF) ... £5.50

Pressed Ham Hock, piccalilli, and pickled radish, served with sliced ciabatta (GFA) ... £6

Pulled BBQ Beef Brisket, served in a mini-Yorkshire pudding (GFA) ... £6

Textures of Beetroot with glazed Goats Cheese (GF)(V) ... £6

Gin and Beetroot cured Salmon Gravlox, served with a horseradish crème fraiche (GF) ... £7

Bacon & Black Pudding Stack with a peppercorn sauce, served crisp pancetta ... £6

Halloumi Fries, served with a sweet chilli dip (GFA)(V) ... £4.50

Honey, chilli & garlic King Prawns, on toasted garlic ciabatta with a balsamic glaze (GFA)(DFA) ... £6

Creamy garlic mushrooms, melted blue OR cheddar cheese, with dipping bread (V)(GFA) ... £6

Mains ...

Roast turkey with chestnut stuffing, pigs in blankets, Yorkshire pudding, mash, roast potatoes, seasonal veg & gravy (GFA) ... £14

Roast Chicken Supreme, bubble & squeak, broccoli, served with a chicken gravy (GF) ... £13

Pan Fried Calves Liver, Onion Fritters & mashed potato ... £14

Duck Breast, fondant potato with orange braised chicory with red wine jus (GF) ... £18

Slow cooked shin of beef, served with truffle oil mash, red cabbage & burnt onion (GF) ... 15

Sea Bass with noodles, Pak choi & King Prawn Broth (GFA) ... £17

Vegan Cauliflower steak, polenta chunky chips, plum tomato, flat mushroom, and peppercorn sauce (V)(VG) ... £13

Classic Favourites ...

Beef Stroganoff- A brandy cream paprika sauce with mushrooms & red onion, served with basmati & wild rice (GF)... £15 ... Add triple cooked hand cut chips ... £1.95

Mushroom Stroganoff- A brandy cream paprika sauce with red onion, served with basmati & wild rice (GF)(V)... £12 ... Add triple cooked hand cut chips ... £1.95

Steak & Ale Pie, served with triple cooked hand cut chips or mashed potato, sauteed veg & gravy ... £14

Battered Cod, triple cooked hand cut chips, garden or mushy peas & tartare sauce (GFA)... £13

From the Grill ...

Steaks ... *All steaks cooked to your liking, with a flat field mushroom, tomato & triple cooked hand cut chips.*

8oz Rump Steak ... £17

8oz Ribeye Steak ... £21.50

Add a jug of sauce... Peppercorn or Stilton...£2.95

Burgers ... *Served on a toasted brioche bun with burger sauce, sliced tomato & baby Gem lettuce, dressed side salad & coleslaw, served with either Fries, triple cooked hand cut chips, Cajun Chips or Swap to sweet potato fries (add £2)*

~Sheafy Burger, with chorizo & melted cheese (GFA)(DFA) ... £13

~Chicken, bacon & Cheese, (GFA)(DFA) ... £13

~Bacon & cheese (GFA)(DFA) ... £13

~ Tempura battered Halloumi, topped with sweet chilli mayonnaise (V)(VGA) ... £12

SIDE ORDERS / EXTRAS

Portion of onion rings (GFA)(DF)(V)(VG)... £3

Halloumi Fries with a sweet chilli dip (V)(GFA)... £4.50

Garlic bread (GFA)(V) ... £3

Cheesy garlic bread (GFA)(V)... £3.50

Sweet potato fries (GF)(DF)(V)(VG)...£3 (swap to these with your dish, add £2)

Fries (GF)(DF)(V)(VG)... £3

Cajun hand cut chips (GF)(DF)(V)(VG)... £3

Triple cooked Hand cut chips (GF)(DF)(V)(VG)... £3

Salad bowl (GF)(DFA)(V)(VGA) ... £3

Buttered Green Vegetables (GF)(DFA)(V)(VGA)... £3

GF-GLUTEN FREE, GFA-GLUTEN FREE AVAILABLE, V-VEGETARIAN, VA-VEGETARIAN AVAILABLE, DF - DAIRY FREE, DFA - DAIRY FREE AVIALABLE, VG - VEGAN, VGA - VEGAN AVAILABLE

Telephone 01785 817580 Email: info@thewheatsheafstone.co.uk

* 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



DESSERTS

All £5 (unless stated)

Chefs Special Dessert of the Day ... £6

Triple Chocolate Brownie, served with chocolate sauce & Vanilla Ice Cream

Apple crumble with cinnamon, served with vanilla ice cream or custard (V)(GF/VG-stewed fruit)

2 scoop mango sorbet, served with mango fruit coulis and a sugar curl (GFA)(V)(DFA)(VGA)

Belgian Sugar Waffle, served with Vanilla Ice cream, drizzled with maple syrup

Berry Mess, crushed meringue, ice cream, berries, fruit compote, whipped cream (GF)(V)

Sticky toffee pudding & butterscotch sauce, served with custard or vanilla ice cream (V)(GFA)

3 scoop Red Lion Farm Real Dairy Ice Cream & a sugar curl (GFA)(V)(DFA)(VGA)

~(Choose from Honeycomb, Chocolate, Vanilla, strawberry & cream, mango sorbet, Lime & Ginger, Rum & Raisin, Mint & chocolate chip)

Dessert wine...

Elysium Black Muscat 50ml £3.95

Rubis Chocolate Wine Liquer 50ml £4.25

Cheeseboard Selection x3 (Add another cheese for £1)

(Please ask for cheeses available)

1 person board ... £8 2 person board ... £14

Port ... £2.55

Liqueur Coffee ... £5.50

(Disaronno, Tia Maria, Baileys, Whiskey, Brandy, Drambuie, Cointreau)

Coffee ... £2.85

Latte / Americano / Espresso / Hot Chocolate / Cappuccino / Mochaccino

**** Add a Syrup ... £0.60 (Mint, Caramel, Hazelnut or Vanilla)*

Tea ... Cup £1.35 Pot £2.95

Yorkshire

Earl Grey

Fruit teas – Ask for flavoures

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