

## APPETIZERS

- CHEF'S SPECIAL SOUP** £5.95  
Ask your server for today's choice, served with warm crusty ciabatta
- CRISPY SALT & PEPPER SQUID** £6.95  
With zesty lime mayo
- LOADED POTATO SKINS** £6.95  
Choose from: Smoked bacon & cheese or cheese & spring onion, served with sour cream
- CLASSIC PRAWN COCKTAIL** £8.95  
Atlantic prawns atop baby gem lettuce, dressed in traditional marie rose sauce with lemon, paprika & chives
- DUCK & ORANGE PÂTÉ** £6.95  
Served with crusty ciabatta & chutney
- GOATS CHEESE & CARAMELIZED RED ONION TARTLET** £5.95  
On a bed of rocket & balsamic glaze
- BBQ CHICKEN WINGS** £6.95  
With a side of blue cheese dip
- DEEP FRIED WHITEBAIT** £7.95  
With tangy tartar sauce
- HALLOUMI FRIES /v** £5.95  
Mint yoghurt, pomegranate
- TANDOORI CHICKEN SKEWERS** £6.95  
Accompanied by mango chutney

## BURGERS

SERVED WITH SKIN ON FRIES

- THE WHEATSHEAF SIGNATURE BURGER** £13.95  
Aged beef, pulled pork, smoked Monterey Jack, lettuce, tomato, pickles
- CLASSIC** £10.95  
Aged beef, burger sauce, lettuce, tomato, pickles  
+ ADD: Cheese £0.95
- BUTTERMILK FRIED CHICKEN** £11.95  
Garlic mayonnaise, pickles, lettuce, tomato
- HALLOUMI /v** £11.95  
Aubergine, red pepper, lettuce, tomato, basil mayo
- + ADD EXTRAS £1.00  
Streaky bacon / Onion rings | Jalapeños

## SIDES

- MASH /v** £3.95
- BEER BATTERED ONION RINGS /vg** £3.95
- SKIN ON FRIES /v** £3.95
- CHUNKY CHIPS /v** £3.95

### PIE TUESDAY

Choice of 3 weekly changing homemade pies served with mash or chips, seasonal veg & gravy + pint of Fosters, medium glass of house wine or soft drink £16.95



## SHARED PLATES

- BAKED CAMEMBERT** £13.95  
With garlic & rosemary served with toasted baguette & fig chutney.
- LOADED NACHOS** £9.95  
With melted cheese, fresh salsa, guacamole, sour cream & jalapenos.  
Add: Pulled pork £2.95
- TRADITIONAL PLOUGHMAN'S SHARING BOARD** £14.95  
Farmhouse cheddar, crusty ciabatta, pickles, Branston pickle, chutney, sliced apples & selection of cured meats

## STEAK SELECTION

All steaks are expertly grilled to your liking served with seasoned fries, grilled mushroom & tomato & your choice of sauce: peppercorn, mushroom or red wine jus

- 8oz RIBEYE** £21.95  
Richly marbled for maximum flavour
- 8oz FILLET** £22.95  
Tender & lean for a melt in your mouth experience

## PIZZA

12" STONEBAKED

- MARGHERITA /v** £9.95  
Tomato, mozzarella, basil, olive oil
- PEPPERONI** £10.95  
Tomato, mozzarella, pepperoni
- BBQ CHICKEN** £11.95  
BBQ sauce, chicken, mozzarella, Applewood cheese
- GOAT'S CHEESE** £11.95  
Tomato, soft goat's cheese, caramerlized onion, balsamic glaze
- HALLOUMI /v** £11.95  
Tomato, mozzarella, roquito pepper, olives, sweet chilli drizzle

All pizzas available to pre-order for take away or collection - £9.95 each

### STEAK THURSDAY

Steak, fries, sides, sauce, salad + pint of Fosters, medium glass of house wine or soft drink  
Ribeye £17.95 Fillet £18.95

### FISH FRYDAY

Fish & chips – Traditional chip shop platter – Market boat fresh fish specials – Traditional fish & chips take-away £9.95

### LUNCH OFFER

Let's do Lunch  
2 courses £14.95  
3 courses £17.95  
Mon - Fri 12 pm - 5 pm

## MAINS

- FISH & CHIPS** £14.95  
Crispy ale-battered cod served with chunky chips, mushy peas, tartar sauce & lemon wedge
- CHEF'S SPECIAL PIE OF THE DAY** £14.95  
*/v option available*  
Pair with your choice of chunky chips or creamy mash, accompanied by buttered vegetables & smothered in our rich proper gravy
- CHEF'S BEEF LASAGNE** £12.95  
Served with side salad & garlic bread
- BANGERS & MASH** £13.95  
Cumberland sausages served on a bed of creamy mashed potatoes, accompanied by broccoli & caramelised onion gravy
- SHEPHERD'S PIE** £13.95  
Tender minced lamb mixed with vegetables, topped with creamy mashed potatoes & baked to golden perfection. Served with a side of buttered peas
- BREADED WHOLETAIL SCAMPI** £13.95  
Served with chunky chips, peas, tartar sauce & lemon wedge
- CLASSIC CAESAR SALAD** £11.95  
Crispy romaine lettuce, tossed in creamy Caesar dressing, parmesan cheese & garlic croutons. Choose from grilled chicken or halloumi
- SEA BASS FILLETS** £16.95  
With baby potatoes, onions, bacon, peas & parsley sauce
- CALVES LIVER & BACON** £14.95  
Pan-fried calves liver with crispy bacon. Accompanied by a wholesome bubble and squeak and rich gravy
- HALF RACK BBQ RIBS** £12.95  
Tender & succulent half rack of slow-cooked pork ribs, generously coated in our signature barbecue sauce. Served with coleslaw & seasoned fries
- MEDITERRANEAN TART /vg** £9.95  
Grilled courgettes, red & yellow peppers, red onions & cherry tomatoes all baked together & finished with a basil & pumpkin seed crumb  
Served with a crisp mixed leaf salad & house dressing
- MARKET FRESH FISH OF THE DAY**  
See specials board for todays choice (Market price)
- 100Z GAMMON STEAK** £13.95  
Served with tomato, mushrooms & onion rings, pineapple or free range egg

### ALLERGIES

Before you order your food & drink, please inform a member of staff if you have a food allergy or intolerance

*/v* – VEGETARIAN */vg* – VEGAN

[@ /THEWHEATSHEAFPERRY](#)

# WINE LIST

## WHITE WINES

	Country of origin	Tasting Notes	175ml	250ml	Bottle
SAUVIGNON BLANC – PATERSON'S GROVE	New Zealand	Gooseberry, lychee flavours, mineral finish	6.75	8.95	26.95
DRY WHITE – MARCEL HUBERT	France	Fruity & dry, easy-drinking wine	5.45	7.35	21.95
CHABLIS – ALAIN GEOFFROY	France	Steely & refreshingly dry, mineral & tropical notes	7.45	9.95	29.95
CHENIN BLANC – CAPE SPRING	South Africa	Pear, guava & ripe yellow stone fruits, crisp & fresh	6.45	8.65	25.95
CHARDONNAY – SAN ANDRES	Chile	Juicy, white peach & tropical fruit on the nose	6.45	8.65	25.95
SAUVIGNON BLANC – SAN ANDRES	Chile	Fresh & bright, citrus, gooseberry & pear fruits	6.45	8.65	25.95
RIOJA BLANCO – CAMPO VIEJO	Spain	Un-oaked made using mainly Viura, zesty acidity	6.95	9.35	27.95
SANCERRE – LES LONGUES FINS	France	Refined & elegant, generous, stone-fruit flavours	8.95	11.35	33.95
PICPOUL – COMBE ROUGE	France	Apple, pear, lime, lemon, light-bodied, crisp	6.95	9.35	27.95
PINOT GRIGIO – DELLE VENEZIE	Italy	Typically crisp & elegant, almondy	6.25	8.35	24.95
PLUMA VINHO VERDE DOC – CASA SANTOS LIMA	Portugal	Zippy, lively, citrus fruit with a touch of a spritz	6.45	8.65	25.95
LAXAS ALBARIÑO	Spain	Pineapple & mango with refreshing citrus flavours	7.95	10.65	31.95
GAVI DI GAVI – DOCG CONTE DI ALARI	Italy	Delicate, aromatic, floral palate with peachy undertones	7.95	10.65	31.95
SAUVIGNON BLANC – CLOUDY BAY 2019	New Zealand	Citrus, stone fruits & herbs nose, fresh mineral palate	–	–	41.95

## RED WINES

	Country of origin	Tasting Notes	175ml	250ml	Bottle
PINOT NOIR – LOS GANSOS	Chile	Enveloping, velvety, rich but refreshing with light tannins	6.75	8.95	26.95
CABERNET SAUVIGNON – SAN ANDRES	Chile	Fruit-bomb with a lush black gateaux flavour	6.25	8.35	24.95
CÔTES DU RHÔNE	France	Strong white pepper smell, sweet, spicy red cherry taste	6.25	8.35	24.95
BEAUJOLAIS – CÔTES DE BROUILLY	France	Refreshing light-bodied wine, subtle strawberry flavours	7.45	9.95	29.95
SHIRAZ – SCENIC RIDGE	Australia	Blackcurrant, plum fruit, hint of spice	6.45	8.65	25.95
RICH & FRUITY RED – MARCEL HUBERT	France	Typical southern blend, ripe & juicy	5.45	7.35	21.95
BORDEAUX – CHÂTEAU TABUTEAU ST. EMILION	France	Strong blackcurrant & a long finish	7.95	10.65	31.95
MERLOT – SAN ANDRES	Chile	Red black fruit combine, mocha, hints of ripe fig	6.45	8.65	25.95
RIOJA CRIANZA – DON PAVRAL	Spain	Deep mulberry, cinnamon, cherry, plum fruit, vanilla	7.35	9.65	28.95
MALBEC – LOS PICOS DISTANTES	Argentina	Mouth watering & voluptuous with juicy soft tannins	6.75	8.95	26.95
PINOTAGE – CAPE SPRING	South Africa	Plum, blackberry, full bodied, hints of prunes & banana	6.45	8.65	25.95
AMICALE	Italy	Full bodied, blackberry flavours, hint of oak & spice	6.95	9.35	27.95
PRIMITIVO SALENTO DOPPIO	Italy	Juicy red plums & red cherries – rounded, warm & silky	6.75	8.95	26.95
NUITS ST GEORGES IER CRU LA RICHEMONE 2014	France	Velvety smooth red, ripe fruit character, big soft tannins	–	–	57.95
CHATEAUNEUF DU PAPE – GR& TINEL 2012	France	Ample fruit flavours, herb aromas, strong spicy character	–	–	48.95
MARGAUX – RESERVE D'ANGLUDET 2015	Bordeaux	Supple dark fruits, liquorice, spice notes, ripe tannins	–	–	42.95
ST JULIEN – FIEFS DE LAGRANGE 2014	France	Soft & round palate, notes of fresh black fruits & spices	–	–	49.95

## ROSÉ

	Country of origin	Tasting Notes	175ml	250ml	Bottle
PINOT GRIGIO BLUSH /VG	Italy	Hints of cranberries, zingy citrus, fruity red berry flavours	5.45	7.35	21.95
ZINFANDEL ROSÉ – HIGHBRIDGE	USA	Not too dry, appealing strawberry bubblegum flavour	6.25	8.65	25.95
HENRI GAILLARD ROSÉ	France	Strawberries, raspberries, exotic fruits, well balanced	7.45	9.95	29.95
WHISPERING ANGEL CHATEAU D'ESCLANS 2020	France	Perfumed, elegant summer fruits, cherry	Half-bottle: 21.95	Bottle: 38.95	Magnum: 72.95



£5.00 OFF ALL BOTTLES OF WINE & FIZZ ALL DAY

## CHAMPAGNE & SPARKLING

	Country of origin	Tasting Notes	200ml bottle	125ml	Bottle
PAUL LANGIER BRUT NV	France	Celebratory champagne, fruit, soft, appealing acidity	–	6.95	29.95
LANSON BLACK LABEL NV	France	Light, dry, persistent mousse & a fruit finish	–	–	47.95
PROSECCO SPUMANTE	Italy	Elegant, delicate lemon flavours, fine bubbles	9.45	–	26.95
PROSECCO SPUMANTE ROSÉ	Italy	Delicate red berry notes, crisp, refreshing style	9.45	–	26.95

## DESSERT WINE

	Country of origin	Tasting Notes	125ml
SAUVIGNON BLANC 'LATE HARVEST'	Chile	Perfumed by the addition of late picked Viognier with ripe citrus, melon, pineapple, candied ginger, honey, quince, nutmeg & butterscotch	6.95

125ml glass available on request