



THE WHEATSHEAF INN

FOOD MENU



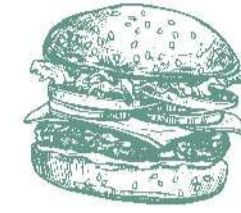
Items with (**) are available as "2 courses for £12" (valid between 12pm-3pm & 5pm-7pm Mon-Sat)

STARTERS

Soup of the Day** (V) Gluten free bread available upon request	4.50
Breaded Mushroom Dippers ** (V)	5.00
Mozzarella Melters ** (V)	5.00
Duck & Orange Farmhouse Paté ** Gluten free bread available upon request	5.50
Italian Bruschetta ** (V, Vegan)	4.50
Falafel with houmous & chilli jam ** (V, Vegan)	4.50
Grilled Buche Ruffec Goats Cheese (V) A grilled wheel of Buche Ruffec, rocket & walnut salad, Wye Valley honey	6.00
Lemon & Rosemary Panko Crumbed Chicken Goujons Served with lemon pepper mayonnaise	6.00
Classic Prawn Cocktail Served with oven-baked ciabatta. Gluten free bread available upon request	6.00
Deep Fried Crispy Salt & Pepper Squid Served with garlic mayonnaise	6.00

MAIN DISHES

Wheatsheaf Chicken Curry ** (GF) Madras based chicken curry served with long grain rice & skin-on fries	9.50
Beef Lasagne** Served with skin-on fries OR garlic ciabatta	9.50
Vegetable Lasagne ** (V) Served with skin-on fries OR garlic ciabatta	9.00
Slow-Cooked Steak & Guinness Pie ** Served in puff pastry with vegetables & a choice of potatoes	9.50
Chicken, Bacon & Roasted Pepper Salad ** (GF) Pan roasted chicken, smoked bacon, mixed peppers, courgettes & onions tossed in a salad with sautéed new potatoes	9.50
Wholetail Scampi ** Breaded wholetail scampi, skin-on fries, minted mushy peas & homemade tartar sauce	9.00
Welsh Faggots ** Meaty Welsh faggots served with creamy mash, minted mushy peas & a real ale gravy	9.50
Homemade Haddock, Spinach & Cheddar Melt Fishcakes served with fries, dressed salad & tartar sauce	11.95
Pilsner Battered Haddock Battered fresh-to-order fish, skin-on fries, minted mushy peas & homemade tartar sauce.	10.45
Pilsner Battered Halloumi (V) Battered fresh-to-order Halloumi cheese, skin-on fries, minted mushy peas & homemade tartar sauce	9.25
Mushroom Stroganoff (V) (GF) Sliced Portobello mushrooms, creamy paprika sauce with long grain rice & skin-on fries	9.25
Chick Pea, Spinach & Sweet Potato Curry ** (V, Vegan) (GF) A vegan friendly curry enriched with coconut milk & spices, served with long grain rice & skin-on fries	9.25
Parmesan Chicken (GF) Grilled chicken supreme in a tomato & basil sauce topped with parmesan served with sautéed garlic potatoes and vegetables	12.95



WHEATSHEAF BURGER'S & GRILL

The 6oz Steak Burger Hand pressed steak burger, smoked bacon, cheddar, lettuce & tomato	10.95
The Gruff Burger Hand pressed steak burger, grilled goats cheese, chilli jam, lettuce & tomato	12.95
The French Burger Hand pressed steak burger, grilled brie, caramelised red onion compôte, lettuce & tomato	12.95
Butternut Squash, Goats Cheese & Beetroot Burger (V) with lettuce & tomato	9.95

All our burgers are served in a brioche bun with skin-on fries & our house slaw

5oz Steak Frites (GF) A flash fried thin steak cooked pink & tender with garlic butter, skin-on fries and rocket with balsamic	10.00
8oz Gammon Steak (GF) Served with skin-on fries, griddled pineapple, free-range egg and vegetables	10.95
28 Day Aged Herefordshire 10oz Rump Steak (GF) Cooked to your preference with a roasted tomato, giant onion rings, skin-on fries & dressed rocket	15.95
28 Day Aged Herefordshire 7oz Fillet of Beef (GF) Cooked to your preference with a roasted tomato, giant onion rings, skin-on fries & dressed rocket	22.95

STEAK SAUCES

Creamy Peppercorn / Diane	2.49
----------------------------------	------



SIDES

Giant Battered Onion Rings	3.00
Pan Fried Mushrooms in Garlic Butter (GF)	3.00
Garlic Ciabatta/(With Cheese)	2.50 /(3.00)
Sweet Potato Fries (GF)	3.00
Dirty Fries (GF) Sweet potato fries with grilled cheese, hickory BBQ sauce & jalapenos	4.25

Food Allergies & Intolerances

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink

DRINKS

WINES BY THE GLASS



RED

	125ML	175ML	250ML	BOTTLE
Short Mile Bay Shiraz, South East Australia Fruit-driven, cherry and raspberry, hints of spice and vanilla.	3.35	4.35	5.75	16.99
Casa Vista Merlot, Central Valley, Chile Mellow, fruit led, plums & damson.	3.35	4.35	5.75	16.99
El Púgil, Tempranillo Toro, Spain Ripe cherries & wild strawberry punch, rich & spicy.	3.35	4.65	6.45	18.99

WHITE

Tekena Sauvignon Blanc, Chile Fresh & lively, gooseberries and lemon & lime citrus fruit.	3.35	4.35	5.75	16.99
Granfort Chardonnay Pays D'Oc, France Fresh & unoaked, green melon and pear; the palate shows peach, citrus and a touch of minerality.	3.35	4.55	5.95	17.99
Corte Vigna Pinot Grigio, Venetie, Italy Classic Pinot, aroma of peaches & pear, good acidity, crisp, dry finish.	3.35	4.35	5.75	16.99

ROSÉ

Solstice Zinfandel Rosé, Puglia, Italy Light & refreshing, watermelon, cherries and raspberries.	3.15	4.10	5.35	15.99
Parini Pinot Grigio Blush, Italy Soft, coppery-pink colour; delicate and fruity bouquet; soft and fresh on the palate.	4.65	6.45	8.99	

WINES BY THE BOTTLE

RED

	BOTTLE
Parini Montepulciano d'Abruzzo, Pavia, Italy Ruby-red with plums, cherries & violet on the nose. Soft but dry with a long lasting finish of dried fruits and toasted hazelnut.	19
Lunaris by Callia, Malbec, San Juan, Argentina Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla notes from some brief oak ageing.	20
Auguste Bessac Cotes du Rhone, France A light Rhone Valley red with aromas of oak, berries and tobacco. A good tannic structure with a smooth finish. Great for sipping with friends with good food.	21
Tenute Piccini "Antica Cinta" Chianti Riserva, Italy A smooth, elegant and velvety wine, with powerful aromas of ripe cherry, hints of spice and woody notes. Soft tannins and long finish.	22
Veramonte Cabernet Sauvignon, Colchagua Valley, Chile Chilean Cabernet offers fantastic value when it comes to Cabernet, it rivals much more expensive wines with plush blackcurrant, backed by subtle spice with a hint of cocoa. It's well structured and very drinkable. Drink with beef, lamb or on its own!	23

WHITE

Muscadet de Sévre et Maine, France A bone-dry white from the Muscadet grape, grown in the Loire Valley. It shows fresh citrus & mineral notes with a racy finish. The perfect accompaniment to any seafood.	20
Southern Rivers Sauvignon Blanc, Marlborough, New Zealand A fresh, grassy-gooseberry Sauvignon Blanc from the East Coast region. Cool-fermented in stainless steel and bottled early to maintain the freshness and fruit. This wine is excellent through a spectrum of foods, from fresh fish to spicy and asian dishes.	22
Viviri Bianco Grillo Terre Siciliane, Rapitalá, Italy Long grown in the Sicilian sunshine, this unoaked medium dry white shows aromatic fruit flavours of pineapple, herbs & almonds.	23

SPARKLING & CHAMPAGNE

	200ML	BOTTLE
Galanti Prosecco, Italy A beautifully light sparkling white wine with notes of pears and lemons, very dry finish which leaves you going back for more.	5.95	20
Louis Dornier et Fils Champagne Brut NV A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate. Outstanding value and consistently good. There is a high percentage of Pinot grapes (both Noir and Meunier) in the blend.		35

SOFT DRINKS

Coca Cola/Diet Coca Cola/ Coca Cola Zero	2.45
Fanta Orange	2.45
Sprite	2.45
Appletiser	2.55
Belvoir Raspberry Lemonade	2.55
Belvoir Elderflower Pressé	2.55
Britvic J20	2.55
Orange & Passionfruit/Apple & Raspberry/Apple & Mango	
Various Tonics (Please ask for selection)	2.25
Ginger Beer (non-alcoholic)	2.55

THE WINE LIST

Here at The Wheatsheaf Inn we don't like the term 'House Wine' as it implies the wine is of poor quality. All of our wines have been hand-picked from our award winning wine merchant for their quality and flavour. Take a trip around the world with us!

