

STARTERS

- Moules marinière served with homebaked crusty bread

6
- Honey mustard roasted sausages with a chunky tomato relish

5
- Cod tempura on a bed of crispy seaweed with lightly spiced tartare sauce

6
- Pan fried wild mushrooms in a white wine, cream and garlic sauce on toasted sourdough

5
- Baked camembert with red onion chutney, served with focaccia and cranberry dip

6

- Caesar salad, crisp romaine lettuce, fresh anchovies, croutons, homemade dressing finished with parmesan shavings

5
- Add chicken

2.5

- Pulled ham hock and apricot terrine with sweet piccalilli and toasted sourdough

6
- Two-way bruschetta, grilled continental breads, one with roasted cherry tomatoes & anchovies, and a second with gorgonzola, parma ham & honey

6
- Soup of the day with freshly baked bread

4

SANDWICHES

- Club sandwich, bacon, chicken, lettuce, tomato and mustard mayo on fresh bloomer bread

6
- Avocado and roasted red pepper, rocket and a cranberry mayo on a sourdough bun

5.5
- Fish finger butty, beer battered fish goujon on a bun, tartare sauce and pea dip

5
- Grilled steak sandwich, red onion marmalade with grilled cheese

6.5
- Grated cheddar cheese, home-made chutney on fresh bloomer bread

4.5

MAINS

- Maple cured ribeye gammon steak, sweet pineapple chutney, chunky chips and fresh garden peas

10
- Braised lamb shank, buttermilk mashed potato, spiced cauliflower, cabbage and parsnips

13.5
- Beer battered cod, rustic thick chips, pea and mint puree, and tartare sauce

10
- Moules marinière served with homebaked crusty bread and skinny fries

10
- 100% Beef burger, topped with smoked bacon, cheddar cheese, onion ring, with skinny fries and slaw

10
- Fresh homemade pie of the day, creamy mash, mushy peas and gravy

9

- 10oz Sirloin steak, cooked to your liking, with rustic thick chips, roasted tomato, grilled mushroom and homemade onion rings

15
- Add peppercorn or mushroom sauce

2

- Sweet potato fritter katsu curry, rocket and radish salad with sticky coconut rice

9
- Chicken parmigiana, breaded chicken breast topped with a roasted tomato sauce served on a bed of linguine with fresh parmesan

9.5
- Trio of pork and apple sausages, fluffy mashed potato, a rich onion gravy and seasonal vegetables

10
- Poached salmon fillet, crushed roasted new potatoes, wilted greens and a lightly spiced horseradish cream

11



**Allergy Awareness!**  
Please speak to a member of The Wheatsheaf staff about ingredients in your meal when making your order.

PUDDINGS

- Sticky toffee pudding

4.5
- Homemade chocolate brownie
- Crème brûlée
- Warm apple crumble
- Homemade cheesecake of the day

All above served with ice cream, or fresh cream

- Selection of cheese and biscuits

4.5

KIDS

*INCLUDES A BOTTLE OF FRUIT SHOOT AND ONE SCOOP OF ICE CREAM*

- Battered cod goujons

6.5
- Breaded chicken strips
- Linguine with fresh tomato sauce
- Cheeseburger
- Mini steak

All served with skinny fries, peas or vegetable sticks

SIDES

- Side salad

2.5
- Onion rings

2.5
- Skinny fries

2.5
- Rustic chips

2.5
- Seasonal vegetables

3
- Garlic bread

2.5
- Garlic bread and cheese

3
- Mac & cheese

3.5

SUNDAY ROAST 11.5

- Slow roast beef
- Roast pork with crackling
- Roast chicken breast
- Nut roast with vegetarian gravy

All roasts served with Yorkshire puddings, roast potatoes, smooth mash potato, seasonal vegetables and homemade gravy

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PUB & KITCHEN

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