



WHEAT SHEAF PUB & GRILL								
LUNCH MENU			DINNER MENU					
NIBBLES			MAIN COURSES					
Marinated Nocellara Olives GF GF VE £3.75 Garlic & Rosemary Cheese Ciabatta V £4.00 Artisan Breads V GA £4.50 English Rapeseed Oil, Balsamic Vinegar, Salted Butter			Roast Cod Loin Potato & Garlic Gratin, Baby Leeks, Parsley Hollandaise £16.50 Beetroot, Brie & Kale Tart V Roast Potatoes, Cranberry Gravy £10.00 Cumberland Sausage & Mash FP Caramelised Apples & Gravy £11.00 Lamb Shank Shepherds Pie Buttered Broccoli £16.75 Breaded Scampi Chips, Peas & Tartare Sauce £12.00					
STARTERS			PUB CLASSICS					
Traditional Smoked Salmon GF DA £6.00 Shallot, Capers, Chopped Egg & Lemon			Chicken & Chestnut Mushroom Pie Mash & Broccoli, Red Wine Gravy £13.00 Honey Glazed Gammon GF Bubble & Squeak, Fried Egg & Homemade Brown Sauce £12.75 Butternut Squash & Sage Risotto DA GF VE FP £11.00 Beer Battered Market Fish & Chips Mushy Peas & Tartare Sauce £11.50 Add a Wally £1.00					
PUB TAPAS PERFECT FOR SHARING			ON THE GRILL ALL SERVED WITH CHIPS, FIELD MUSHROOM, WATERCRESS & CRISPY SHALLOTS					
Honey & Mustard Chipolatas £4.00 Pork, Rosemary & Garlic Sausage Rolls Home Made Brown Sauce £4.00 Roasted Red Pepper Hummus GF DF VE £4.00 Vegetable Crudités Salt & Pepper Squid GF £6.00 Lemon Aioli Baked Mini Camembert V £7.00 Thyme Crostinis & Onion Jam Truffled Mushrooms V GF £4.50 Spinach & Pumpkin Seed Crumb			225g 21 Day Dry-aged British Rump Steak DA GF £19.50 Mixed Grill GA DA £21.00 110g 21 Day Dry-Aged Rump Steak, Cumberland Sausage, Chicken Breast & Gammon, Fried Egg SAUCES £1.75 Green Peppercorn GF Garlic & Rosemary Butter GF Add Bacon £2.00 Add an Egg £1.00					
SUITABLE FOR VEGANS			SALADS					
FP 2 COURSE FIXED PRICED MENU £14.00 Monday - Friday 12-6pm			Caesar Salad £13.50 Baby Gem, Croutons, Parmesan, Chicken Breast & Anchovies Superfood Salad Of Sweet Potato GF V VE £12.50 Kale & Quinoa, Pomegranate & Mint Dressing					
SANDWICHES AVAILABLE 12 - 6PM MONDAY - SATURDAY Add a Side Salad, Fries or a Mug of Soup for £1.50 Gluten Free Bread Optional			SIDES					
Bacon, Brie & Cranberry £5.00 Cumberland Sausage & Onion £4.75 Mature Cheddar & Chutney V £4.75 Salmon & Cream Cheese Bloomer £5.75 Battered Cod & Tartare Sauce £5.75			Thick-Cut Chips V GF DF £3.50 Skin on Fries V GF DF £3.50 Mash V GF £3.75 Maple Roast Root Vegetables V GF DF £3.75 Curly Kale & Smoked Bacon GF £3.75 Seasonal Leaf Salad GA DA V £3.50					
JOIN US FOR OUR TRADITIONAL ROASTS ON SUNDAYS A 10% gratuity will be added to tables of six or more. This is distributed between the whole team. Thank you. For any allergen information please contact a member of our team. V Vegetarian, VE Vegan, GF Gluten Free, GA Gluten Free Available, DF Dairy Free, DA Dairy Free Available, N Contains nuts.								
DESSERTS			CHEESES ALL SERVED WITH CHEESE WAFERS, CHUTNEY, GRAPES & CELERY					
Winter Spiced Cheesecake GF £5.00 Mulled Berry Compote			Cropwell Bishop Stilton £3.50 Made at Cropwell Bishop creamery this Blue Stilton is matured for 12 weeks giving it a rich, tangy flavour and a velvety soft texture. Vegetarian and pasteurised.					
Sticky Toffee Pudding GF £5.25 Vanilla Ice Cream			Wookey Hole Cheddar £3.50 Matured for 6 months in the Wookey Hole Cave, this cheese is full of earthy flavours					
Dark Chocolate Brownie GF V FP £6.00 Salted Caramel Ice Cream			Somerset Brie £3.50 An award winning Cheese produced by Lubborn Cheese in Somerset. This Brie is creamy with a mild, fresh flavour and a soft edible rind					
Lemon Meringue Sundae GF £6.00			GENERAL MANAGER Ramona Sincan					
Homemade Ice Creams & Sorbets GF FP £5.25 Choose 3 scoops from: Vanilla Pod, Salted Caramel, Mint Chocolate, Blackberry Sorbet DF VE Limoncello Sorbet DF VE			HEAD CHEF Jim Gavrovski					
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