
STARTERS

Oven Baked Camembert	12.00
Golden Camembert served with toasted ciabatta soldiers, sweet damson chutney & house pickle (GF*)	
The Roberto Soup	9.50
Rich tomato broth with Tuscan sausage, cannellini beans, kale & garlic. Served with parmesan and fresh artisan bread	
Mushroom & Walnut Pâté.	9.00
Walnut and chestnut mushroom pâté with pickled mushroom and toasted walnuts, Bavarian malt bread & butter (V/VE*)	
Famous House Nachos	11 or 16 to share
Crispy tortilla chips piled high with chipotle chilli beans, guacamole, sour cream, jalapeños, coriander & melting cheese (GF/V)	
Salt & Pepper Halloumi	8.50
Halloumi fries dusted in salt & pepper seasoning with sweet chilli dip (GF*/V)	
Morecambe Bay Potted Shrimps	12.50
Traditional potted local brown shrimps in mace-spiced butter. Served warm with artisan chia-seed toast (GF*)	
Frickles	5.50
All the rage at Harrods! Cider battered pickled gherkins with english mustard mayo & capers (GF*/V)	
Hot Honey Chicken Wings	10.00
Crispy wings, hot honey glaze, spring onions, sesame	

SIDES & SAUCES

Cider battered onion rings (GF/VE)	5.50
Triple cooked chips (GF/VE)	5.50
Shoestring fries (GF/VE)	5.50
Salt & Pepper chips with katsu dip (VE)	6.75
Add gravy (GF)	2.25
Add katsu curry sauce ! (VE)	2.25
Add peppercorn sauce	2.25
Add Cafe de Paris butter	2.50
Cheesy confit garlic bread (V)	6.95

SUNDAY ROASTS

Slow Roasted Topside	18.00
Home-baked Marmalade Ham	
Nut Roast	
Our roast dinners are served with Yorkshire puddings, roast potatoes, creamy mashed potatoes, celeriac puree, mixed roasted vegetables and bottomless gravy (GF*/VE*)	
Cauliflower Cheese (V)	4.50
Pigs In Blankets	5.00
Extra Yorkshire Pudding	1.50

THE CLASSICS

Haddock & Chips	19.00
Fresh from Fleetwood, in cider batter. Served with triple-cooked chips, homemade mushy peas & tartare sauce (GF*)	
Add gravy or curry sauce	+2.25
Butternut Squash Dhaal Curry	17.00
A comforting and flavourful blend of tender lentils and sweet butternut squash, simmered in aromatic spices and creamy coconut milk. Served with fluffy basmati rice, crisp popadoms, and a side of tangy mango chutney (VE/GF*)	
10oz Extra Mature Angus Sirloin	30.00
Grilled to your liking. Served with triple-cooked chips, grilled tomato	
Add peppercorn sauce	2.25
Add Cafe de Paris sauce	2.50

Wheatsheaf Pies

Our Legendary proper pies are made in-house with fillings that change weekly. See our specials menu for today's selection.
Please allow 15mins cooking time

SPECIALS

Here at The Wheatsheaf, everything is homemade using the freshest local ingredients. Our menu is kept small so every dish is done properly, to the highest standard.

With the seasons come new flavours — take a look at our ever-changing specials for something a little different.

BURGERS

Classic Cheeseburger 18.00

5oz chuck, brisket & short rib patty, melted cheddar, house diner sauce, toasted potato bun, triple-cooked chips

The Belting Beefam 20.00

5oz chuck, brisket & short rib patty with chorizo jam, melted cheddar & spring onion ranch on a toasted potato bun with triple-cooked chips

Double up the burger +3.00

Crispy Chicken BBQ 19.00

Crispy panko-coated chicken breast glazed in sticky smoky BBQ sauce with melted cheddar & crisp lettuce, served on a toasted potato bun with triple-cooked chips.

Middle Eastern 17.50

Spiced chickpea falafel patty with spicy guacamole & sweet tomato salsa on artisan ciabatta with triple-cooked chips (VE/GF*)

WARM CIABATTAS (LUNCHTIME ONLY)

Ciabattas supplied fresh daily from Loving Artisan Award-Winning Bakery in Kendal

Roast Beef & Gravy Dip 11.50

Slow-roasted beef ciabatta with damson chutney, crispy onions & rich gravy for dipping

Halloumi & Guacamole 10.50

Grilled halloumi, spiced guacamole, tomato salsa (V)

Fish Finger 11.50

Fresh Haddock goujons in crispy cider batter with tartar sauce side.

Home-baked Ham & Piccalilli 10.00

Marmalade-glazed ham, piccalilli

PUDDINGS

Sticky Toffee Pudding 9.00

Homemade pudding with toffee sauce, served with your choice of vanilla ice cream, pouring cream, clotted cream or custard (V)

Warm Chocolate Brownie 8.00

Rich, soft and gooey topped with double jersey vanilla ice cream & chocolate sauce (GF*/V)

Affogato Amaretto 7.50

Double Jersey vanilla ice cream with hot espresso, Disaronno liqueur & homemade biscuit (GF*/VE*)

Steamed Jam Sponge 8.50

A school-dinner classic served with a jug of custard (V)

English Lakes Luxury Ice Cream

Death by Chocolate • Double Jersey Vanilla • Rum & Raisin • Thunder & Lightning • Rhubarb Sorbet • Vegan Vanilla

1 scoop 1.95 | 2 scoops 3.25 | 3 scoops 4.50

CAKES & BAKES

Fruit Scone with Jam & clotted cream 4.75

Millionaire's Shortbread 4.50

Raspberry & Almond Frangipane 4.50

Chocolate Brownie (GF) 5.00

A DOGS DINNER

Sir Woofchester 'Bark Bangers' 3.50

Mini Chicken Sausage Treat Pot 3.00

Lakes Vanilla Ice Cream 2.95

Scan the QR Code for Allergen Information



Prices include VAT. Service is at your discretion – 100% of your tips go directly to the team.
Many of our dishes can be made gluten free, please ask your server.