
STARTERS

Honey Baked Feta	9.00
Honey, za'atar, pickled grapes & warm flatbread (V)	
The Roberto Soup	9.50
Rich tomato broth with Tuscan sausage, cannellini beans, kale & garlic. Served with parmesan and fresh artisan bread	
Warm Flatbread	8.00
Homemade hummus, baba ghanoush & beetroot raita (VE)	
Wild Mushroom Rarebit	9.50
Rich and cheesy wild mushroom rarebit topped with roasted hazelnuts & crispy basil, topped with a fried egg(V)	
Morecambe Bay Potted Shrimps	12.50
Traditional potted local brown shrimps in mace-spiced butter. Served warm with artisan chia-seed toast (GF*)	
Jacket Potato Croquettes	7.50
Chive aioli & parmesan (V)	
Sticky Hot Honey Chicken Wings	10.00
Ranch dressing & chicken crackling	
Mulled Pear & Blue Cheese Salad	9.00
With candied walnuts (V)	
With Crispy Chicken & Maple Bacon as a large salad	18.00

SIDES & SAUCES

Cider-battered onion rings (GF/VE)	5.50
Triple-cooked chips (GF/VE)	5.50
Shoestring fries (GF/VE)	5.50
Add house gravy (GF)	2.25
Add chip shop curry sauce (VE)	2.25
Add green pepper & stout sauce	2.25
Add Cafe de Paris butter	2.50
Confit garlic & mozzarella flat bread (V)	7.00

THE CLASSICS

10oz Extra Mature Angus Sirloin	30.00
Grilled to your liking. Served with triple-cooked chips, mushroom & tomato brochette (GF)	
Add green pepper & stout sauce	2.25
Add Cafe de Paris butter	2.50
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
Dandelion & Burdock Ham & Eggs	18.00
Home-baked ham served with two local free-range fried eggs & triple-cooked chips (GF)	
Local Game Sausage & Mash	19.50
A trio of sausages: wild boar & apple, venison & cranberry, and pheasant & honey mustard. Served with champ mash, onion rings & cider gravy. May contain shot.	
Chickpea Makhani	17.00
A mild, sweet, smoky & creamy curry, served with basmati rice, garlic naan & beetroot raita (VE/GF*)	
Sweet Potato Falafel Flatbread	17.00
A homemade falafel with sweet potato & spinach, on a warm flatbread topped with cumin hummus, house pickles & tahini yoghurt. Served with a side of triple-cooked chips (V)	

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 20 minutes for cooking

DAILY 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

BURGERS

Classic Cheeseburger 18.00

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

The Wheatsheaf Whopper 20.00

5oz chuck, brisket & short rib patty with maple bacon, melted cheddar & buttermilk ranch in a toasted potato bun. Served with triple-cooked chips
Double up the burger +3.00

The Dirty Clucker 19.00

Crispy panko buttermilk chicken with mesquite BBQ sauce, nacho cheese & pickled red onions in a toasted potato bun. Served with triple-cooked chips

WARM SANDWICHES (LUNCHTIME ONLY)

Hog Roast Ciabatta 11.50

Slow-cooked roast pork in a warm ciabatta with House-made bacon, sage & onion stuffing, perry pickle & a banging gravy for dipping

Triple Cheese Toastie 10.50

Served with a tomato marinara dip

Fish Finger Ciabatta 11.50

Fresh haddock goujons in crispy cider batter, served with tartare sauce on the side (GF*)

Home-baked Ham 10.00

Our delicious dandelion & burdock-glazed ham with Hawkshead piccalilli (GF*)

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PUDDINGS

Sandra's Sticky Toffee Pudding 9.00

Made to Sandra's secret recipe, with toffee sauce & your choice of vanilla ice cream, pouring cream, clotted cream or custard

Warm Chocolate Brownie 8.00

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

Manchester Tart 7.50

Home-baked tart filled with bananas, raspberry jam & custard, topped with coconut. Served with nutmeg Chantilly cream

Steamed Jam Sponge 8.50

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

Mocha Mousse 8.50

Dark chocolate & coffee mousse with roasted hazelnuts

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

A DOG'S DINNER

Sir Woofchester 'Bark Bangers' 3.50

Mini Chicken Sausage Treat Pot 3.00

Lakes Vanilla Ice Cream 2.95

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.