
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)

Jacket Potato Croquettes 7.50
Chive aioli & parmesan (V)

Morecambe Bay Potted Shrimps 12.50
Traditional potted local brown shrimps in mace-spiced butter. Served warm with artisan chia-seed toast (GF*)

Sticky Hot Honey Chicken Wings 10.00
Ranch dressing & chicken crackling (GF)

Mulled Pear & Blue Cheese Salad 9.00
With candied walnuts (GF/V)

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

SUNDAY ROASTS

Slow Roasted Topside of Beef 19.00
Home-baked Ham
Nut Roast

Our roast dinners are served with Yorkshire puddings, roast potatoes, creamy mashed potatoes, celeriac puree, mixed roasted vegetables and gravy. If you would like any extra vegetables, roasties or gravy with your lunch please just ask. (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

Chickpea Makhani 17.00

A mild, sweet, smoky & creamy curry, served with basmati rice, garlic naan & beetroot raita (VE/GF*)

10oz Extra Mature Angus Sirloin 30.00

Grilled to your liking. Served with triple-cooked chips, grilled tomato (GF)

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 20 minutes cooking time

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 something a little different.

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)

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

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*)

Scan the QR Code for Allergen Information



Prices include VAT. Service is at your discretion – 100% of your tips go directly to the team.
GF* - Dishes can be made gluten free, this may incur addition surcharge, please ask your server.

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 (V)

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 (V)

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 (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 (V) 4.75

Millionaire's Shortbread (V) 4.50

Raspberry & Almond Frangipane (V) 4.50

A DOGS DINNER

Sir Woofchester 'Bark Bangers' 3.50

Mini Chicken Sausage Treat Pot 3.00

Lakes Vanilla Ice Cream 2.95