STARTERS

Sticky Hot Honey Chicken Wings 10.00
Chicken wings coated in a sticky hot honey glaze, served with cool ranch dressing and crispy chicken crackling. (GF)

Famous House 'Tater Tots 7.50
Fluffy baked potato, butter and cream cheese croquettes in a crispy breadcrumb coating, served with chive aioli and Parmesan. (V*)

Honey Baked Feta 9.00
Soft & salty baked feta with honey, za'atar and pickled grapes, served with warm flatbread. (V)

Wild Mushroom Rarebit 9.50
Rich and cheesy wild mushroom and stout rarebit on artisan toast, with roasted hazelnuts, crispy sage and a fried egg. (V)

The Roberto Soup 9.50
Rich tomato broth with Tuscan sausage, cannellini beans, kale & garlic. Served with parmesan and fresh artisan bread

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

Warm Flatbread 8.00
Homemade hummus, baba ghanoush & beetroot raita (VE)

Confit Garlic & Mozzarella Flat Bread 7.00
Warm flatbread topped with sweet confit garlic butter and melting mozzarella. (V)

Mulled Pear & Blue Cheese Salad 9.00
Mulled pear and blue cheese with crunchy candied walnuts on dressed fresh leaves. (V)
Large Salad with Crispy Chicken & Maple Bacon 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

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

Wheatsheaf Pies
Proper pies, made in-house with fillings that change each week. Ask your server or see our specials menu for today's choice.
Please allow 20 minutes for cooking

Dandelion & Burdock Ham & Eggs 18.00
Home-baked ham glazed with a dandelion & burdock reduction, 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.

10oz Extra Mature Angus Sirloin 30.00
10oz extra-mature Angus sirloin, grilled to your liking and served with triple-cooked chips and a mushroom and tomato brochette. (GF)
Cooking times vary depending on how you like your steak.
Add green pepper & stout sauce 2.25
Add Cafe de Paris butter 2.50

Chickpea Makhani 17.00
Chickpeas in a mild, creamy curry sauce with sweet, smoky spices, served with basmati rice, garlic naan and beetroot raita. (VE/GF*)

Sweet Potato Falafel Flatbread 17.00
Homemade sweet potato and spinach falafel on warm flatbread, with cumin hummus, beetroot and carrot salad, house pickles and tahini mayo. (VE)

DAILY SPECIALS

At The Wheatsheaf, we make our dishes in-house using fresh, local ingredients. We keep our menu small so we can give every dish the care and attention it deserves.

As the seasons change, so do our flavours. Take a look at our specials for something a little different.

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 an additional surcharge, please ask your server.

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-coated buttermilk chicken with mesquite BBQ sauce, nacho cheese and 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 & Soup 10.50
A golden toastie filled with three melting cheeses, served with rich tomato soup for dipping. (V)

Fish Finger Ciabatta 11.50
Fresh haddock goujons in crispy cider batter, served with a side of homemade tangy tartare sauce. (GF*)

Home-baked Ham Ciabatta 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 (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
Rich dark chocolate and coffee mousse, finished 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 DOG'S DINNER

We have a huge range of Sir Woofchesters Doggy treats, drinks & ice creams behind our bar, ask your server for the dogs dinner menu

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