

Starters

Duck Fat Waffle £10 (dfa)

Shredded duck, pickled cucumber, five spice emulsion

Best paired with Tempus Two Silver Series Merlot

English Asparagus £8.50 (vea/gf)

Crispy hen's eggs, smoked rapeseed,
goats cheese mousse

Best paired with Villa Blanche Picpoul de Pinet

Elderflower Cured Mackerel £10

White chocolate, beetroot, crème fraiche

Best paired with Villa Blanche Picpoul de Pinet

Crispy Pork Belly £9.50 (gf)

Apple & Fennel slaw, burnt apple puree

Best paired with Jolaseta Crianza Rioja

Soup of The Day £7.50 (gfa/dfa)

Warm focaccia, salted butter

Allergen Key

gfa = gluten free option available

dfa = dairy free option available

v = vegetarian

vea = vegan option available

gf = gluten free

df = dairy free

ve = vegan

Mains

Pork Tenderloin £25 (gf)

Burnt apple puree, braised pig's cheek,
pomme mousseline, young leek, red wine jus

Best paired with Umbala Shiraz

Spring Lamb £34 (gf)

Lamb rack, fondant potato, asparagus, broad bean
fricassee, pickled carrot, lovage emulsion,
red wine jus

Best paired with Jolaseta Crianza Rioja

Stone Bass Fillet £28 (gfa/dfa)

Tempura oyster, wild garlic velouté, hispi cabbage,
candy beetroot

Best paired with Writer's Block Chenin Blanc

Confit Duck Leg £25 (gf/dfa)

Sweet potato, spring greens, pickled radish,
cherry & port jus

Best paired with Tempus Two Silver Series Merlot

Chargrilled Hispi Cabbage £17 (gfa/dfa/v/ve)

Butter bean ragu, toasted focaccia

Best paired with Writer's Block Chenin Blanc

Pub Favourites

Chicken Caesar Schnitzel £17 (gfa/dfa)

Romaine lettuce, croutons, aged parmesan

Wheatsheaf Classic Beef Burger £17 (gfa/dfa)

Smoked cheddar cheese, streaky bacon, truffle mayo, tomato, lettuce, chips

Crispy Chicken Thigh Burger £17 (gfa/dfa)

Smoked cheddar cheese, chilli mayo, tomato, lettuce, chips

Spinach & Lentil Vegan Burger £17 (gf/df/ve)

Smoked applewood cheddar, vegan mayo, lettuce, tomato, chips

Cod & Chips £17.50 (gfa/dfa)

Crushed peas, tartar sauce

8oz Sirloin Steak £28.50 (gf/dfa)

Cherry vine tomatoes, English asparagus, peppercorn sauce, chips

Dessert

Dark Chocolate & Sea Salt Delice £8.50 (gf)

Tonka bean mascarpone, rum poached pear

Mille-feuille £8.50

Coconut & white chocolate cream, mango gel, toasted almonds

Rhubarb & Pistachio Tart £8.50 (gfa)

Raspberry meringue, pistachio ganache

Lemon & Lavender Sponge £8.50 (ve)

Lavender gel, candied lemon, gin & lemon sorbet

Elderflower Panna Cotta £8.50 (gf)

Strawberry tea, cardamom tuile

Two Scoop Ice Cream £4.50 (gfa/vea)

Ask your server for today's flavours

Dessert Wine:

Vigna Moresca Moscato £5 (served as 50ml)

Hints of apricot jam, candied citrus fruits, Zagara flowers & honey. Pleasantly sweet taste, full bodied and persistent to the palate