# THE WHEATSHEAF



#### FOR THE TABLE

Focaccia, smoked tomato butter / v	5.5
Noccellara olives / vg	5
SMALL PLATES	
Pan fried king prawns, bloody mary butter, parsley & shallots	8.5
Salt and pepper squid, chilli, spring onion, aioli	8.5
Chorizo & manchego croqueta, paprika aioli	8
Chicken liver parfait, truffle butter, red onion jam, watercress, toasted sourdough	8.5
Gorgonzola mascarpone, endive & radicchio, pear & walnut / v	8
Breaded halloumi, lemon mayo, buffalo sauce, pomegranate / v	8
Butternut squash & applewood cheese arancini, sage, truffle mayo / vg	7.5
Harissa spiced hummus, fresh baked flat bread / vg	7

#### LUNCH Available 12-4

Fried halloumi wrap, pickled peppers, rocket, lemon mayo, hot sauce, skin-on fries

Crispy chicken wrap, pickled peppers, rocket, lemon mayo, hot sauce, skin-on fries

## MAINS

Fish & chips – North Sea line-caught haddock, triple-cooked chips, mushy peas, tartare sauce	16.5
Double Herefordshire smash beef burger, brioche bun, burger sauce, onions, pickles, skin-on fries	15
Crispy fried Suffolk chicken burger, brioche bun, gochujang mayo, iceberg lettuce, skin-on fries	15
Re-define plant-based burger, smoked Gouda, pickles, jalapeno mayo, skin-on fries / vg	15
Ashampstead venison & red wine sausages, buttery mash, braised fennel, red wine gravy	15
Herefordshire chuck & rib burger, brioche bun, Emmental, truffle mayo, welsh rarebit, fig jam, skin-on	fries 18
Pan fried Anglesey Seabass, rosemary potatoes, Calabrian 'Nduja butter, tenderstem broccoli, salsa	a verde 18
28-day aged sirloin, brandy peppercorn sauce, triple cooked chips, watercress	26

# SIDES (ALL 5)

Skin on fries / Triple cooked chips

Rocket & mustard streak salad, pecorino, balsamic / Buttered tenderstem broccoli, shaved almonds

### OUR SUPPLY PARTNERS

 $Rink of f's \ Bakery - Brick \ Lane, supplies \ our \ bread \& \ our \ bespoke \ Brioche \ for \ our \ burgers. \ Baking \ in \ the \ capital \ since \ 1911. \ They \ know \ what \ they \ are \ doing!$ 

Rushton's the Chef's Greengrocer - part of the Thorogood with roots in London restaurants since 1922. A century of providing the best produce from local farms.

Marrfish – a new kid on the block, supplying London's fish since 2011. The truth is they have a heritage in vessels & catching fish into Hull since the 1950s.

Joseph Marr was its founder, and the company still bears its name.

Select butchers, East London - 'It's all about the meat. You can dress it up how you want, but if the meat isn't perfect, a chef will know, and his customers will know.'

This is the mantra from James George, the founder of Select meats. We agree.