

# THE WHEATSHEAF



## FOR THE TABLE

Focaccia, smoked tomato butter / v	5.5
Noccellara olives / vg	5.0
Baked Camembert to share, honey & thyme, toasted sourdough / v	16.0

## SMALL PLATES

Pan fried king prawns, bloody mary butter, parsley & shallots	9.0
Salt and pepper squid, chilli, spring onion, aioli	9.5
Chorizo & manchego croqueta, paprika aioli	8.5
Chicken liver parfait, truffle butter, red onion jam, watercress, toasted sourdough	8.5
Gorgonzola mascarpone, endive & radicchio, pear & walnut / v	8.0
Breaded halloumi, lemon mayo, buffalo sauce, pomegranate / v	8.5
Wild mushroom arancini, sage, truffle mayo / vg	7.5
Harissa spiced hummus, fresh baked flat bread / vg	7.5

## SPECIALS

Bavette steak, chimichurri, crushed new potatoes	18.5
Fish pie: smoked haddock, prawns, parsley, peas, butter mash top	16.0

## PUB CLASSICS

Fish & chips – North Sea line-caught haddock, triple-cooked chips, mushy peas, tartare sauce	17.5
Double Herefordshire smash beef burger, cheese, brioche bun, burger sauce, onions, pickles, skin-on fries	16.5
Crispy fried Suffolk chicken burger, brioche bun, gochujang mayo, iceberg lettuce, skin-on fries	16.5
Re-define plant-based burger, smoked Gouda, pickles, jalapeno mayo, skin-on fries / vg	16.5
Ashampstead venison & red wine sausages, butter mash, braised fennel, red wine gravy	16.5
Herefordshire chuck & rib burger, brioche bun, Emmental, truffle mayo, welsh rarebit, fig jam, skin-on fries	18.0

## MAINS

Pan fried Anglesey Seabass, rosemary potatoes, Calabrian 'Nduja butter, tenderstem broccoli, salsa verde	19.0
Suffolk chicken 'Kyiv', sauce diable, butter mash, cavolo nero	17.0
Mushroom and truffle pici pasta, fried garlic and sage / vg	16.0
Wild boar & Chianti ragu, pappardelle, pecorino romano	16.5
28-day aged sirloin, brandy peppercorn sauce, triple cooked chips, watercress	27.5

## SIDES (ALL 5)

Rocket & mustard streak salad, pecorino, balsamic / Buttered tenderstem broccoli, almonds
Triple-cooked chips / Skin-on fries

### OUR SUPPLY PARTNERS

Rinkoff'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.