## THE WHEATSHEAF

FOR THE TABLE

Focaccia, smoked tomato butter / v ..... 5.5
Noccellara olives / vg ..... 5.0
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
L U N C H Available 12-4
Salt beef Rueben, New York rye, emmental, pickles, saurkraut, Russian dressing, mustard, skin-on-fries ..... 14.5
Grilled halloumi sandwich, focaccia, pickled beetroot, aioli, wild rocket, chili relish, skin-on-fries ..... 12.0
Crispy chicken wrap, pickled peppers, rocket, lemon mayo, hot sauce, skin-on fries ..... I2.0
S P E CIALCrumbed monkfish hoagie, wild garlic aioli, iceberg lettuce, pickled red onion, skin on fries17.5
MAINS
Fish \& chips - North Sea line-caught haddock, triple-cooked chips, mushy peas, tartare sauceI7.5
Double Herefordshire smash beef burger, cheese, brioche bun, burger sauce, onions, pickles, skin-on fries ..... I6.5
Crispy fried Suffolk chicken burger, brioche bun, gochujang mayo, iceberg lettuce, skin-on fries ..... I6.5
Re-define plant-based burger, smoked Gouda, pickles, jalapeno mayo, skin-on fries / vg ..... I6.5
Ashampstead venison \& red wine sausages, buttery mash, braised fennel, red wine gravy ..... I6.5
Herefordshire chuck \& rib burger, brioche bun, Emmental, truffle mayo, welsh rarebit, fig jam, skin-on fries ..... I8.0
Pan fried Anglesey Seabass, rosemary potatoes, Calabrian 'Nduja butter, tenderstem broccoli, salsa verde ..... 19.0
28-day aged sirloin, brandy peppercorn sauce, triple cooked chips, watercress ..... 27.5

## OUR SUPPLY PARTNERS

Rinkoff's Bakery - Brick Lane, supplies our bread \& our bespoke Brioche for our burgers. Baking in the capital since i9II. 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 20II. The truth is they have a heritage in vessels \& catching fish into Hull since the i950s. 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.

