

THE WHEATSHEAF



FOR THE TABLE

Gordal olives / vg	5.5
Focaccia, smoked tomato butter / v	5.0

SMALL PLATES

Crispy fried king prawns, chilli salt, spring onions, lime creme fraiche	9.0
Fried baby squid, black lime salt, green chilli, aioli	9.5
Chorizo & manchego croqueta, paprika aioli	8.5
Slow-roasted pork belly, bacon jam, crackling powder	8.5
Burella, cucumber, shaved celery, black olives / vg	11.5
Breaded halloumi, lemon mayo, buffalo sauce, pomegranate / v	8.5
Smoked tomato arancini, saffron mayo, black garlic / vg	7.5
White bean hummus, zhoug, sumac flatbreads / vg	7.5

BRUNCH

Poached eggs, brown butter hollandaise, streaky bacon, hash brown, asparagus	14.0
Portobello mushrooms, balsamic cream sauce, crispy polenta, poached egg, parmesan	12.0
Sweetcorn & courgette fritters, avocado, lime creme fraiche, jalapeno, coriander / v	11.5
Smoked salmon Bagel, cream cheese, capers, red onion, dill	12.5
Salt beef Rubeen, New York rye, Emmentaal, sauerkraut, Russian dressing, pickles, skin-on fries	15.5
Almond croissant French toast, caramelised banana, vanilla mascarpone / v	10.5
Full English - Fried eggs, Cumberland sausage, bacon, toast, beans, black pudding, tomato & mushroom, hash browns	15.0
Full Vegan - Avocado, plant-based sausages, sauteed greens, toast, beans, tomato & mushroom, hash browns / vg	14.0

WHY NOT MAKE IT BOTTOMLESS?

Add 90 minutes of bottomless mimosas, belinis, prosecco, Aperol spritz, Bloody Marys & Camden pints	27.5
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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
28 day aged Herefordshire sirloin, triple cooked chips, peppercorn sauce, watercress	27.5

SIDES (ALL 5.0)

Garden salad / 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.