

THE WHEATSHEAF



FOR THE TABLE

Focaccia, smoked tomato butter / v	5.5
Wheatsheaf sharing board: selection of cheeses, cured meats, bread, chutney, crackers, olives, pickles	25.0

SMALL PLATES

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

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
Double Herefordshire smash burger, streaky bacon, truffle mascarpone, chilli relish, emmentaal cheese, skin on fries	18.5

MAINS

Pan-fried Anglesey Seabass, Jersey royals, Calabrian 'Nduja butter, monks beard, salsa verde	19.0
Suffolk chicken schnitzel, caper & lemon beurre noisette, bitter leaf salad	16.5
Lamb Merguez sausages, chickpea fricassee, yoghurt, aleppo, herbs	17.0
Smoked & fried aubergine, labneh, herb salad, chilli oil / vg	16.5
Pici pasta, spring vegetables, sorrel & basil pesto, super straccia / vg	16.5
Herefordshire Bavette steak, cafe de Paris butter, triple-cooked chips, roasted shallot	20.0

SIDES (ALL 5)

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.

Birtwistle's provide us with traditional Farmed Beef, Ethically Sourced Poultry, Quality Assured Pork, Succulent & Tender Lamb.