

# The Wheelwright's Arms

## *While you wait*

Mixed marinated olives - v	£4.75
Rustic bread with selection of flavoured butters	£4.75
Pork scratchings with homemade chutney	£3.75

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## *Starters and Sharers*

Fresh squid in a light batter and chilli sea salt served with mixed leaves and a wasabi mayonnaise	£8.25
Prawn and smoked salmon cocktail with a Bloody Mary dressing	£8.25
Smoked chicken with baby leaf spinach, raspberries, raspberry vinegar and toasted pine nuts	£7.95
Crispy vegetable rösti with smoked paprika chilli salsa - vg	£5.75
Homemade soup of the day with rustic bread - v	£5.95
Cheese ploughman's with Cheddar, Stilton and Brie, tomato, pickled onion and apple with rustic bread - v <i>Add home-cooked ham £2.00</i>	£12.95
Antipasti of cured meats, Old Winchester cheese, olives, sun blushed tomatoes, oil and balsamic vinegar with rustic breads	£15.50
Mezze board of toasted flatbread with houmous, sun blushed tomatoes, feta cheese, tzatziki, chargrilled aubergine and marinated olives	£15.50

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## *Mains*

6oz Beef burger with spicy tomato chutney on a toasted buttermilk bap, lettuce, tomato, crunchy summer slaw and fries - <i>Add blue, Brie, Cheddar and bacon for £1.00 each</i>	£11.95
Fish of the day in a Wadworth 6X Gold beer batter served with chips, mushy peas, lemon and tartare sauce	£13.95 / £8.95
8oz Sirloin steak with mushroom, grilled tomato, fries and dressed leaves <i>Add peppercorn sauce, Stilton sauce or garlic butter for £2.00</i>	£21.95
Home-cooked honey glazed ham with free-range fried eggs, slow roasted tomato and chips	£12.50 / £8.50
Shortcrust pastry pie of the day with creamy mashed potato and buttered seasonal greens	£13.95
Crispy pork belly with mashed potato, baby carrots, caramelised pear and braising jus	£14.95
Minted broad bean, pea, asparagus and black garlic risotto with vegan cheese - vg	£10.95 / £7.75
Pappardelle with confit tomatoes, courgette ribbons, lemon, capers and shallots with parsley oil and vegetarian cheese - v	£10.75
Stir-fried king oyster mushrooms and vegetables with ginger, chilli, soy, honey and crispy rice noodles - v	£11.50
Chargrilled swordfish lion steak on a chorizo, saffron and sun-blushed tomato risotto	£18.50
Spinach, walnut and poached pear salad with crumbled Stilton and balsamic dressing - v	£11.50
Parmesan crusted chicken on a warm salad of potato, spinach, garden peas and garlic butter	£14.50
Greek salad of pearl couscous, feta, olives, herbs, red onion, tomatoes and cucumber with lemon vinaigrette - v	£10.50

## Sides

Beer battered onion rings - v	£3.75	Fries - v	£3.50
House salad - v	£3.50	Chips with cheese - v	£4.50
Seasonal vegetables - v	£3.50	Rustic garlic bread - v	£4.00
Chips - v	£3.50	Rustic garlic bread with cheese - v	£5.00

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## Sandwiches

Please ask for today's bread selection and then choose from the fillings below

Chicken, bacon, sweetcorn and chilli salsa	£8.25
Houmous with grilled aubergine, olives and roasted red pepper - v	£7.25
Prawn and Bloody Mary mayonnaise	£7.75
Mature Cheddar cheese and spicy tomato chutney - v	£6.75
Classic bacon, lettuce and tomato	£7.75

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## Puddings

All puddings £6.50

Chocolate brownie with chocolate sauce and vanilla ice-cream - v	
Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v	
Peanut butter parfait with caramelised bananas and chocolate sauce - v	
Affogato - vanilla ice-cream topped with an espresso and shortbread - v	
White chocolate tiramisu cheesecake with coffee ice-cream - v	
Strawberry waffle - toasted waffle topped with fresh strawberries, strawberry ice-cream and maple syrup - v	

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney - v	£8.95
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## Hot Drinks

Americano	£3.00	Flat white	£3.25
Cappuccino	£3.25	Hot chocolate	£3.50
Latte	£3.25	Pot of tea	£3.00
Espresso	£2.75	Speciality tea	£3.10
Double espresso	£3.25	Mocha	£3.50

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**Seasonal daily specials are always available ask us for more details**

### Putting on our Sunday Best...

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.

JULY19\_WWM351

**GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING**

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present.

Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

**IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.**

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.

