

The Wheelwright's Arms

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.

MENU

WHILE YOU WAIT

Mixed marinated olives with sun-blushed tomatoes and feta - v 5.25

Baked focaccia with olive oil and balsamic vinegar - v 4.75

STARTERS

Homemade soup of the day with rustic bread - v 5.95

Smoked salmon in a pickled cucumber, capers and rocket salad with horseradish cream and rustic bread - 8.25

Chicken liver parfait with spiced fruit chutney and warm brioche - 7.50

Spinach and ricotta baked mushroom with a hazelnut crust on a bed of mixed leaves with a tomato dressing - 6.75

Baked crab, cheese and spring onion tart with tarragon crème fraîche - 8.95

Crispy pork belly bites with pickled red cabbage and spiced apple sauce - 7.50

Baked truffled Camembert with spiced plum chutney and rustic bread - v 7.95 / 12.95

SHARERS

Charcuterie board with air-dried pork loin, smoked mutton, coppa ham and air-dried beef paired with parmesan shavings, cornichons, pickled chillies, balsamic onions, olives, roast garlic jam & rosemary focaccia - 16.50

Vegan sharer of jackfruit ribs, chilli cauliflower wings, cajun corn on the cob and sweet potato fries - vg 16.50

MAINS

Walter Rose 6oz beef burger with melted double Gloucester cheese, bacon, iceberg lettuce, beef tomato and sweet mustard ketchup all on a toasted bun with crispy dill pickle and chips - 13.25

Catch of the day in a Wadworth 6X Gold beer batter served with garden peas, chips and tartare sauce - 13.95 / 9.25

Oven baked hake with roasted red onion, baked mushroom and a tarragon pea purée - 15.50

8oz 28-day Walter Rose dry aged sirloin steak with grilled flat field mushroom, onion rings, grilled tomato and chips - 21.95

Home-cooked honey and mustard glazed ham with free-range eggs, slow-roasted tomato and chips - 12.50 / 8.50

Homemade pie of the day with seasonal vegetables, creamy mashed potato and gravy - 13.95

Barnsley lamb chop served with roasted beetroot, fondant potato, seasonal greens and minted gravy - 17.50

Burrata and black truffle tortelloni with wilted spinach, crispy shallots and wild mushroom cream - v 15.95 / 9.25

Meatless moussaka with layers of aubergine, tomato, Meatless Farm™ soya mince and cashew nut sauce baked in the oven served with a raw vegetable and fresh herb salad - vg 13.95

THE
MEATLESS
FARM CO

Roasted monkfish with streaky bacon served with caper crushed potatoes, seasonal vegetables and chilli & garlic butter sauce - 18.25

Oven roasted chicken supreme served on rösti potato and creamed cabbage with smoked bacon - 14.75

Garden delight pizza with vegan cheese, beetroot purée, smashed avocado, spinach, spring onion and pine nuts drizzled with garlic oil - vg 12.50

SIDES

Chips - v 3.50

Sweet potato fries - v 4.00

Cheesy chips - v 4.50

Garlic bread - v 4.00

Cheesy garlic bread - v 5.00

Seasonal vegetables - v 3.75

House salad - v 3.75

Rocket, sun-blushed tomato and parmesan salad - v 5.25

HOT DRINKS

Americano - 3.00 Double espresso - 3.25

Flat white - 3.25 Mocha - 3.50

Cappuccino - 3.25 Hot chocolate - 3.50

Latte - 3.25 Pot of tea - 3.00

Espresso - 2.75 Speciality tea - 3.10

DESSERTS - All at £6.50

Choose 3 scoops from our selection of dairy ice-cream and sorbet - v
- please ask us for more details

Affogato - vanilla ice-cream topped with an espresso and shortbread - v

Baked chocolate chip cookie dough with vanilla ice-cream and salted caramel sauce - v

Baked white chocolate tart with raspberry pavlova ice-cream - v

Peanut butter & jam bread and butter pudding with vanilla ice-cream - v

Blackberry and orange cheesecake with honey and ginger ice-cream - v

Homemade sticky toffee pudding with a rich toffee sauce and vanilla ice-cream - v

Selection of British cheeses with oatcakes, apple, grapes, celery and fig relish - v 8.95

Ask us about our Chef's Choices, created by our Head Chef Stephen Pithers

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX.

Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. Our menu descriptions do not include all ingredients. GLUTEN FREE - PLEASE ASK US ABOUT OUR GLUTEN FREE MENU (v) = vegetarian option. (vg) vegan option. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.

