

*The*  
**Wheelwright's  
Arms**

# The Wheelwright's Arms

## GLUTEN FREE MENU

### WHILE YOU WAIT

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

### STARTERS

- Crispy pork belly bites with pickled red cabbage and spiced apple sauce - 7.50
- Baked truffled Camembert with spiced plum chutney and toasted bread - v 7.95 / 12.95
- Smoked salmon in a pickled cucumber, capers and rocket salad with horseradish cream and toasted bread - 8.25
- Homemade soup of the day with toasted bread - v 5.95
- Chicken liver parfait with spiced fruit chutney and warm toast - 7.50

### SHARERS

- Vegan sharer of jackfruit ribs, chilli cauliflower wings, cajun corn on the cob and sweet potato fries - vg 16.50
- 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 and toasted bread - 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
- Barnsley lamb chop served with roasted beetroot, fondant potato, seasonal greens and minted gravy - 17.50
- 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
- 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

THE  
MEATLESS  
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### SIDES

- Rocket, sun-blushed tomato and parmesan salad - v 5.25
- Cheesy garlic bread - v 5.00
- House salad - v 3.75
- Garlic bread - v 4.00
- Seasonal vegetables - v 3.75
- Cheesy chips - v 4.50
- Chips - v 3.50
- Sweet potato fries - v 4.00

### DESSERTS - All at £6.50

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

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

### 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

*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.** (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.

