The
Wheelwright's
Arms
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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

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.