

# STARTERS



## NACHOS

A huge pile of nachos, topped with melted cheese and complimented with your choice of sour cream, guacamole, tomato salsa or chilli beef.

Single £3.20

Large sharing platter £5.95

## THE GARLIC BREAD ROYAL (V) £2.95

Crunchy warm ciabatta with garlic butter and melted mozzarella cheese (or plain).

## SOUP OF THE DAY £3.75

Please ask your waiter for the soup of the day. Served with a warm crusty bread roll and butter.

## HOMEMADE YORKSHIRE PUDDINGS (V) £3.95

Our homemade real Yorkshire puddings served with our special thick onion gravy.

## BLACK PUDDING AND APPLE £4.25

Yorkshire black pudding served over roasted Bramley apple and served with Dijon mustard dressing.

## SPARE PORK RIBS £4.95

Basted and baked in a sticky homemade BBQ sauce and served with orange twist.

## TOMATO AND ONION BRUSCHETTA (V) £3.95

Finely chopped beef tomato and sweet red onion in aromatic basil and garlic olive oil, served over toasted ciabatta bread and topped with fresh rocket leaf salad and then drizzled with balsamic dressing.

## CRISPY HOMEMADE DEEP FRIED MUSHROOMS (V) £3.95

Lightly coated in breadcrumbs and served with light salad garnish and garlic mayonnaise.

## CREAMY GARLIC MUSHROOMS (V) £4.70

Tasty button mushrooms slowly cooked in garlic, white wine, cream and tarragon until the sauce is thick and creamy. Served with a ciabatta crouton and light salad.

## CHEF'S SMOOTH PATE £4.75

Served with a light mixed leaf salad, red onion marmalade and toasted ciabatta bread.

## THE NEW WHEATSHEAF £4.70

### PRAWN COCKTAIL

Juicy prawns sat on crisp green leaf salad with Marie Rose sauce.

## MUSSELS IN WHITE WINE SAUCE £4.95/£10.95

Large fresh mussels steamed in white wine, onions and garlic, finished with double cream and seasoned with salt and pepper. Served with crusty bread, butter and a lemon wedge.

## THAI FISH CAKES WITH SWEET CHILLI AND LIME JAM £4.60

Aromatic Thai scented fish cakes served with a light mixed leaf salad and sweet chilli and lime jam.

## SMOKED HADDOCK & BACON FRITTAS £4.95

Flaked smoked haddock and bacon, blended with potato, served with a lime & coriander mayonnaise.

## SCAMPI £3.95/£8.95

Select deep fried whole tail scampi served with a tartare sauce dip.

## SPI CY LAMB KOFTA £4.95

2 skewers of minced lamb bound with the scents and flavours of the east, served with mint and sweet chilli dipping sauce.

## MELON AND PARMA HAM £4.55

Juicy fans of cantaloupe melon served with aromatic cured Italian ham and finished with pineapple salsa.

## CHICKEN SATAY £3.95

Fresh chicken, skewered with peppers and vegetables, served with our homemade satay sauce and side garnish.

## SPI CY CHICKEN WINGS £4.25

Plump chicken wings marinated in a tandoori marinade and served with salad and mango chutney.

Choice of extra dips 25P

Barbeque Spicy Garlic

Mint Chilli Tartare

Satay Sweet & Sour

# CARVERY

# £8.95

Prime joints of Yorkshire meats carved by our chef then help yourself to vegetables, potatoes and salad from our famous carvery....

Childs Carvery £5.95



## FROM THE WHEATSHEAF GRILLS

We only use the finest quality meats to be cooked on our grills; our meats are sourced from a local Yorkshire supplier and approved by our chef on arrival.

### PRIME FILLET STEAK

8OZ £15.50

This is the finest cut of beef and the leanest, served with salad, mushrooms and onion rings.

### SIRLOIN OF BEEF

8oz £13.95 10oz £15.95 16oz (W) £18.95

Always very popular and again served with salad, mushrooms and onion rings. Try our signature 16oz "Wheatie Steak" it really is the business!

**FARMER COPLEYS**  
AWARD WINNING PRODUCE STRAIGHT FROM THE FARM

**OUR RIBEYE STEAK** is supplied by Farmer Copley and is guaranteed to be the best money can buy...  
8OZ 12.95 10OZ £15.95  
The juiciest and a favourite amongst the top chefs due to its flavour. Served with salad, grilled tomato, mushrooms and onion rings.



**THE 34OZ MIXED GRILL MONSTER.....**  
(START PRAYING) £20.95  
This meal deserves respect!! 6oz of sirloin steak, 6oz of gammon, a 6oz pork chop, a 6oz lamb chop, 4oz of lambs liver, 2 spicy pork sausages, plus fresh kidney and black pudding all grilled to your liking and served with 2 fried eggs, mushrooms and onion rings. Finish it and you can have a free dessert.

**THE FARMHOUSE TEA** £13.95  
A thick 1lb piece of grilled Gammon Steak with 2 fried eggs, 2 grilled pineapple rings, grilled tomato, mushrooms and onion rings.

### THE WHEATIE BURGER

£9.95

Two homemade 100% 8oz beef burgers served on a stacker bun, topped with a 3 Yorkshire cheeses and streaky bacon, served with "real chips" and red onion marmalade  
if you can finish it have a FREE dessert on us....



Add any of the following to Build you own burger.....

Homemade onion rings	50p	Bacon	50p
Flat mushroom	50p	BBQ sauce	50p

Build your own burger from £6.95

Start with our 8oz 100% homemade patty with fresh lettuce, tomato, relish and "real chips", then add from the following to create your own combination:

EXTRA 8OZ BURGER £2.00

Extra toppings all 50P

HOMEMADE ONI ON RINGS, CAJUN ONI ON RINGS, FLAT MUSHROOM, BACON, BBQ SAUCE, RED ONI ON MARMALADE

All grill meals are served to your table with a choice of two free side orders or instead you can still choose to help yourself from our famous carvery sides.

Why not compliment your meal with one of our homemade sauces at a supplement of only £1.30

**DIANE**  
Rich and creamy with brandy, white wine and French mustard.

**GARLIC**  
Fresh cream, pureed garlic and herbs.

**PEPPERCORN**  
Fresh cream and crushed black peppercorns.

**BÉARNAISE**  
White wine, egg, shallots and tarragon.

**ROSSINI**  
Garlic, brandy, red wine, beef stock and mixed herbs.

**L'AIL**  
Tomato concasse and garlic gratinated with mozzarella cheese.

**SWEET & SOUR**

\*all weights are approximate uncooked weights

# TASTER MENU - MAIN COURSE

## BRASSIERE

THE FAMOUS WHEATSHEAF £8.50

### STEAK PIE

Slow braised steak and stout pie served with champ mashed potato and cabbage and bacon parcel.

DUTCH CHICKEN £12.95

Oven roasted chicken stuffed with mozzarella cheese wrapped in smoked bacon served with thick ratatouille and parmesan crisp

DUO OF PORK £13.95

slow roast pork belly, pork fillet wrapped in spinach and parma ham with an apple and cider jus.

## FISH

PAN SEARED SEA-BASS £13.95

Pan seared fillets of sea-bass, served with a lemon butter sauce infused with concasse of tomato and cucumber and served with tomato risotto.

MUSSELS IN WHITE £10.95

### WINE SAUCE

Double the size of the starter portion and can be served with side salad, fries, baked potato or seasonal vegetables.

SMOKED FILLET OF £12.95

### HADDOCK

Oak Smoked haddock resting over seasoned baby spinach and crowned with a soft poached egg. Finished with a light chive hollandaise sauce.

PENNE PICANTE £8.95

Spicy and light. This beautiful pasta is perfect for anytime of year. Penne tubes rolled in a tomato and chilli sauce with Atlantic prawns and peas.

## VEGETARIAN

MOROCCAN VEGETABLE STEW (V) £8.50

lemon and corriander cous cous served with a garlic cibatta

## HEALTHY MAINS

SKINNY FISH £8.50

For the healthy option why not try this?

A generous portion of select haddock fillet steamed to perfection and served with fresh seasonal vegetables or salad bar.

Why not add our thick creamy parsley sauce for an extra £1.50 to make that special treat!

ROAST FILLET OF SALMON £14.50

Grilled salmon fillet, warm nicoise salad of green beans, new potatoes, cherry tomatoes, olives topped with a poached egg

All main course meals are served to your table with a choice of two free side orders or instead you can still choose to help yourself from our famous carvery sides.

### CARVERY SIDES

CREAMY MASH £1.50

ROAST POTATOES £1.50

"REAL" HOME COOKED CHIPS £1.50

BROCCOLI £1.50

PARSNIPS £1.50

CARROTS £1.50

SPINACH £2.00

TOMATO & ONION SALAD £2.00

CAULI FLOWER CHEESE £1.50

ROCKET & PARMESAN £2.00

MIXED LEAF SALAD £2.00

Why not compliment your meal with one of our homemade sauces at a supplement of only £1.50

### DIANE

Rich and creamy with brandy, white wine and French mustard.

### GARLIC

Fresh cream, pureed garlic and herbs.

### PEPPERCORN

Fresh cream and crushed black peppercorns.

### BÉARNAISE

White wine, egg, shallots and tarragon.

### ROSSINI

Garlic, brandy, red wine, beef stock and mixed herbs.

### L'AIL

Tomato concasse and garlic gratinated with mozzarella cheese.

### SWEET & SOUR

## DESSERTS

Our homemade sponge puddings are just simply the best in the area...Choose from chocolate sponge, jam sponge, syrup sponge, spotted dick, lemon sponge, sticky toffee pudding, jam roly poly or apple pie. All served with a choice of homemade custard, cream or ice cream.

Giant Celebration selection  
perfect for sharing....

everything chocolate

A huge dish filled with icecream, fudge brownie pieces, whipped cream and chocolate flake pieces



Strawberries and cream sensation

Strawberry and vanilla icecream with strawberry cake, fresh fruit topped with whipped cream and strawberry sauce