

THE Wheathill

Sample Vegetarian Menu

While you wait

Breads, tapenade, butters £4

Padron Peppers, olive oil, sea salt £3

Starters

Soup & homemade bread £5

Goats Cheese Puff Pizza, onion jam, apple, walnuts £6

Chargrilled Broccoli, chimichurri, rocket salad £5

Mains

Roast Vegetable Tart, confit onion, cauliflower puree, rocket £14

Spring Vegetable Risotto, pickled lemon, parmesan £14

Sample Dairy Free Menu

While you wait

Padron Peppers £3

Starters

Seafood Linguine, chilli, garlic, lemon, olive oil £8

Strangford Mussels, local cider, shallots, parsley £6

Ham Hock Fritters, piccalilli, rocket £6

Mains

Fish of The Day, chorizo and chick pea stew, fennel salad £17

Chicken Breast, curly kale, chicken sauce £15

Pork Loin, savoy cabbage, spiced apple £16

Sample Gluten Free Menu

While you wait

Mixed Olives £3

Padron Peppers £3

Starters

Soup & gluten free bread £5

Goats Cheese on toast, apple, candied walnut £6

Chicken & Leek Terrine, piccalilli, gluten free toast £6

Mains

Roast Chicken, fricassee of leeks & asparagus, tarragon sauce £15

Hake, crab & tarragon risotto, chilli, white wine sauce £17

Pork Loin, spring greens, apple puree, smoked black pudding, apple sauce £17

Sample Vegan Dinner Menu

While you wait

Padron Peppers £3

Mixed Olives £3

Breads, tapenade, olive oil £4

Starters

Chargrilled Broccoli, chimichurri, rocket salad £6

Salad with confit onion, apple, candied walnuts £5

Mains

Caponata, chargrilled potatoes, tomato vinaigrette £14

Thai Red Curry, roast potato, pineapple, spring onion coriander £14

***Vegetarian, vegan, gluten free, soya free and dairy free menus are available**

***Please be aware that some of the meats and fish are served medium rare. Some dishes may contain nuts.**

***Inform your server of any allergies or dietary requirements and our chefs will be happy to accommodate you.**