

THE Wheathill

Sample Dinner Menu

While you wait

Mixed Olives £3

Breads, tapenade, butters £4

Starters

Soup & homemade Guinness wheaten bread (V) £5

Seafood Linguine, chilli, garlic, lemon £8

Goats Cheese Puff Pizza, onion jam, Muscat grapes, candied pecan (V) £6

Salt & Chilli Fritto Misto, smoked chilli mayo, tomato vinaigrette, rocket £7

Chicken Liver Parfait, pear chutney, toasted sourdough £6

Mains

Whole Roast Plaice, Portavogie prawns, capers, lemon, butter £19

Fish of the Day, chickpea and chorizo stew, tomato, roast garlic, fennel salad £18

Roast Chicken Breast, celeriac puree, broad beans, asparagus, gem lettuce £15

Cured Pork Loin, spring greens, apple puree, smoked black pudding, pork sauce £16

Spring Vegetable Risotto, parmesan, pickled lemon (V) £14

Sides: Seasonal vegetables, Garlic sautéed potatoes, Mash, Green Salad,

Chips, Champ, Herb New Potatoes £3

Desserts

Crème Catalana £5

Apple Crumble, vanilla ice-cream £5

Chocolate Brownie, peanut butter ice-cream £7

Lemon Posset, strawberries, coconut, meringue £5

Selection of Cheese, chutney, grapes, celery, biscuits £9

***Vegan 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.**