

APERITIFS

Aperol spritz 8.5 | Negroni 8.0

WINE OF THE WEEK

Ciello Bianco, Catarrato – Sicily

This natural white wine has bags of tropical fruit, lemon and southern olive oil texture with grapefruit on the palate keeping it fresh – 20.00

THE WHEATSHEAF

2 Upper Tooting Road
London. SW17

Reservations: 0208 672 2805

STARTERS

Bread, olive oil & dukkah	2.0
Chicken & wild mushroom terrine, chicken crackling, green beans & shallots, toast	8.0
Tempura soft shell crab, chilli & garlic, spring onion, aioli	8.5
Heritage tomato salad, buffalo mozzarella, toasted pine nuts, lemon oil	7.5
Ham hock & pea croquettes, pea coulis, peas, pea shoots	7.5
Chargrilled aubergine, sheep's ricotta, pomegranate, cucumber, mint	7.5
Steamed Shetland mussels, shallots, white wine, garlic, cream	8.0
Hot smoked mackerel, pickled cucumber, grain mustard potato salad	7.5

SPECIALS

Cold poached sea trout, potato salad, fennel & cucumber	8.5
Smashed avocado & sourdough, confit cherry tomatoes	6.0
Steak & caramelised onion baguette, sweet mustard dressing <i>Add triple cooked chips 2.0</i>	8.5
Classic Caesar salad, baby gem, soft boiled egg, croutons, anchovies, parmesan & Caesar dressing <i>Add chicken 2.0</i>	8.5

MAINS

Whole roasted sea bream, fennel slaw, new potatoes, dill, vinaigrette	14.0
Grezzina courgette & cherry tomato linguine, soft herbs, parmesan	10.5
Rib & chuck burger, Emmental, fried onions, triple cooked chips	12.5
Roasted fillet of hake, peas, onions, bacon, little gem, white wine sauce	14.5
Chargrilled Devonshire lamb rump, cous cous, roasted peppers, tzatziki	17.5
Pie of the day, mashed potato, greens	14.5
Beer battered North Sea haddock, triple cooked chips, minted pea puree, tartare sauce	12.5
Flat Iron steak, triple cooked chips, watercress, peppercorn sauce or confit garlic herb butter	14.5

SIDES

Triple cooked chips	4.0
Dressed mixed leaf salad	3.5
Buttered new potatoes	3.5
Buttered hispi cabbage	3.5
Sweet potato fries	4.5

KITCHEN OPENING

Mon – Fri 12pm – 10pm

Sat 10am – 10pm *Brunch until 4pm* | Sun 12pm – 9pm

contact@thewheatsheafsw17.com | www.thewheatsheafsw17.com

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We appreciate feedback, please kindly leave us a review

| Our dishes may contain allergens, please ask the team for details.