

## SMALL PLATES

- BREAD & DUKKAH // vg 3.5  
 HUMMUS & GRILLED FLATBREAD // vg 5.0  
 FRIED HALLOUMI // v 6.0  
 hot sauce  
 SPICED AUBERGINE // v 6.0  
 yoghurt, pomegranate, flat bread  
 FRIED CHICKEN 7.5  
 sriracha ketchup, crispy kale  
 DEEP FRIED SQUID 7.5  
 aioli  
 STILTON & CREAMY MUSHROOM // v 6.5  
 toast  
 PRAWNS, PADRON PEPPERS, CHORIZO 8.0  
 CRISPY DUCK 7.5  
 soy bean sprouts, julienne of roots,  
 sweet & sticky sauce

## PIZZA

- MARGHERITA // v 9.0  
 tomato, buffalo mozzarella, basil  
 NAPOLITANA 9.5  
 tomato, fior di latte, anchovy, black olives  
 PEPPERONI 10.0  
 tomato, fior di latte, pepperoni, nduja, jalapeno  
 BROCCOLETTI E ZUCCA // v 10.0  
 white base, fior di latte, broccoli, butternut squash,  
 goat's cheese  
 FUNGHI // v 10.0  
 white base, fior di latte, mixed mushrooms, gorgonzola  
 COLLINA 12.5  
 tomato, fior di latte, Parma ham, pepperoni,  
 Tuscan sausage, nduja  
 PROSCIUTTO CRUDO 11.0  
 tomato, fior di latte, Parma ham, rocket, parmesan  
 RUSTICA 12.0  
 tomato, Tuscan sausage, broccoli, mushroom, fior di latte  
 VEGANA // vg 11.0  
 tomato, broccoli, mushroom, butternut squash,  
 roast garlic, jalapeno  
**EXTRA TOPPINGS**  
 pepperoni, Parma ham, Tuscan sausage, nduja, mozzarella 2.0  
 anchovy, mushroom, olives, gorgonzola, fior di latte 1.5

VEGETARIAN // v VEGAN // vg

Our food is prepared in an environment where nuts & shellfish are present. If you have any allergen enquiries please ask a member of our team. A discretionary 12.5% service charge will be added to your bill if

## MAINS

- ROAST AGED BEEF RUMP 16.5  
 Yorkshire pudding, horseradish  
 ROAST WAVENEY PORK SHOULDER 15.0  
 Yorkshire pudding, apple sauce  
 ROAST TURKEY 14.5  
 Yorkshire pudding, stuffing  
 NUT ROAST // v 13.0  
 Yorkshire pudding, gravy  
 12 HOUR WEST DEVON LAMB SHOULDER 45.0  
 to share between 2-3 people  
 PAPPARDELLE 13.0  
 slow cooked beef, parmesan  
 ROASTED COD 16.5  
 new potatoes, sprouting broccoli, prawn vinegrette  
 BEER BATTERED NORTH SEA HADDOCK 13.5  
 hand cut chips, mushy peas, tartare sauce  
 POLENTA // v 12.5  
 wild mushrooms, cauliflower puree

## SIDES

- HAND CUT CHIPS 4.0  
 GEM & AVOCADO SALAD 4.5  
 GARDEN SALAD 3.5  
 ROAST POTATOES 3.5  
 SWEET POTATO FRIES 4.5  
 GREENS 3.5  
 MASH 3.5

## DESSERT

- CHOCOLATE & SALTED CARAMEL TORTE 6.0  
 ALMOND TART 6.0  
 poached plums, clotted cream  
 RASPBERRY FOOL 6.0  
 honeycomb, shortbread  
 STICKY TOFFEE PUDDING 6.0  
 vanilla ice cream, toffee sauce  
 APPLE & BLACKBERRY CRUMBLE 6.0  
 custard  
 UNION ICE CREAM // per scoop 1.75  
 cornflake, salted caramel, white chocolate, vanilla

## THE WHEATSHEAF

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