

SMALL PLATES

BREAD & DUKKAH // vg	3.5
HUMMUS & GRILLED FLATBREAD // vg	5.0
FRIED HALLOUMI // v hot sauce	6.0
SPICED AUBERGINE // v yoghurt, pomegranate, flat bread	6.0
FRIED CHICKEN sriracha ketchup, crispy kale	7.5
DEEP FRIED SQUID aioli	7.5
BROCCOLI & BLOOD ORANGE SALAD // v walnuts, aleppo pepper	6.0
PRAWNS, PADRON PEPPERS, CHORIZO	8.0
CRISPY DUCK soy bean sprouts, julienne of roots, sweet & sticky sauce	7.5

PIZZA

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

MAINS

PAPPARDELLE slow braised pig cheeks, n'duja, peas, parmesan	13.0
ROAST SCOTTISH SALMON puy lentils, coconut & lemongrass	15.5
ANGUS CHEESE BURGER cream bun, fried onions, hand cut chips	12.5
BEER BATTERED NORTH SEA HADDOCK hand cut chips, mushy peas, tartare sauce	13.5
ROASTED CAULIFLOWER // v harissa kale, roasted hazelnuts, date honey, tahini	12.5
CHICKEN, BACON & MUSHROOM PIE mash, winter greens	13.5
BRAISED BEEF FEATHER BLADE mash, honey glazed carrots, spinach	14.5
CHARGRILLED FLAT IRON STEAK hand cut chips, green peppercorn sauce	17.0
TAGLIATELLE // v mushroom, leek, basil, olive oil, pecorino	11.5

SIDES

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

DESSERT

CHOCOLATE & SALTED CARAMEL TORTE	6.0
ALMOND TART poached plums, clotted cream	6.0
RHUBARB FOOL honeycomb, shortbread	6.0
STICKY TOFFEE PUDDING vanilla ice cream, toffee sauce	6.0
UNION ICE CREAM // per scoop	1.75

THE WHEATSHEAF

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