

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
	DEEP FRIED SQUID aioli	7.5
	BROCCOLI & BLOOD ORANGE SALAD // vg 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
	COLLINA 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	THREE MEAT ROAST	19.5
	Chicken, beef & pork	
	ROAST AGED BEEF RUMP	16.5
	Yorkshire pudding, horseradish	
	ROAST WAVENEY PORK SHOULDER	15.0
	Yorkshire pudding, apple sauce	
	ROAST SUFFOLK CHICKEN	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	
BEER BATTERED NORTH SEA HADDOCK	13.5	
hand cut chips, mushy peas, tartare sauce		
PAPPARDELLE	13.0	
slow braised pig cheeks, n'duja, peas, parmesan		
ROASTED CAULIFLOWER // vg	12.5	
harissa kale, roasted hazelnuts, date honey, tahini		
TAGLIATELLE // v	11.5	
mushroom, leek, basil, olive oil, pecorino		
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	
	RHUBARB FOOL	6.0
	honeycomb, shortbread	
	STICKY TOFFEE PUDDING	6.0
vanilla ice cream, toffee sauce		
UNION ICE CREAM // per scoop	1.75	
cornflake, salted caramel, white chocolate, vanilla		

THE WHEATSHEAF

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