



The Wheatsheaf Inn

& Cowshed Restaurant Raby

WHILE YOU WAIT

Bread selection with butter and oils **£4.00**

Olive antipasti **£3.50**

STARTERS

Soup of the day **£6.25**

Soft centre scotch egg with black pudding served with 'Trappers Hat' ale & apple chutney **£6.95**

Radiccio and artichoke tart with pea shoots **£6.50**

Confit pork belly & 'Butchers Wife' black pudding with a spiced apple puree and crispy pork bonbons **£7.75**

Chicken liver pate wrapped in smoked bacon with a fig & honey chutney **£6.95**

Sautéed mushrooms on toast with a soft poached egg and truffle oil **£6.75**

Roast smoked beetroot with cauliflower puree, tarragon and toasted walnuts (Vegan) **£6.50**

Lemon dill cured salmon and prawn Marie rose with a caper & lemon dressing **£7.95**

Breaded plaice goujons with a lemon and garlic mayonnaise **£6.95**

SIDES

Double cooked chips **£3.00**

Beer battered onion rings **£3.00**

Mixed vegetables **£3.00**

Seasonal buttered greens **£3.00**

Creamy mashed potato **£3.00**

Buttered new potatoes **£3.00**

Garlic bread **£3.00**

with cheese **£3.50**

Buttered spinach **£3.50**

Mixed salad **£3.00**

Curried cauliflower fritters & mango relish* (vegan) **£3.95**

MAIN COURSES

Slow braised British native breed lamb shank with mashed potato, buttered spinach and a minted redcurrant gravy **£17.75**

Beer battered cod fillet with homemade tartar sauce, marrowfat mushy peas and double cooked chips **£14.50**

Vegetarian Cheddar sausages with a wholegrain mustard mashed potato, vegetarian black pudding and gravy **£13.95**

Pan roast Lancashire free range chicken supreme stuffed with spinach & roasted garlic with sautéed potatoes and a white wine sauce **£15.75**

Oat toasted hake supreme, watercress and sautéed potatoes finished with a soft poached egg and a herb and mustard dressing **£15.50**

Pan seared chalk stream Trout with roasted beetroot, braised fennel and a saffron sauce **£15.95**

Goats cheese, seasonal greens & pearl barley risotto **£12.95**

Cumberland sausage with 'Butchers Wife' black pudding, mashed potato and caramelised onion gravy **£14.50**

**PLEASE NOTE OUR KITCHEN CONTAINS ALL 14 ALLERGENS.
PLEASE ASK A MEMBER OF STAFF FOR OUR ALLERGEN MENU.**



From The Grill



SIGNATURE STEAKS

BLUE MONDAY RIB-EYE **£24.50**

8oz extra matured rib-eye steak with caramelised onion marmalade & blue cheese topping with roasted vine tomatoes and double cooked chips

SURF N TURF **£25.50**

8oz Sirloin steak with garlic tiger prawns, roast vine tomatoes and chips

FOREST FILLET **£24.00**

Griddled 6oz fillet steak on toasted brioche with spinach, a wild garlic mushroom sauce and a side of chips

ABERDEEN ANGUS STEAK SELECTION

All of our steaks are served with field mushroom, roasted vine tomatoes and double cooked chips

FILLET

One of our most popular cuts due to its tenderness and subtle flavour

8oz **£24.00** 10oz **£26.50** 12oz **£28.50**

SIRLOIN

Juicy and delicious, a firm favourite

8oz **£22.00** 10oz **£24.50** 12oz **£26.50**

RIBEYE

Grains of marbling give this cut extra flavour and moisture, another firm favourite

8oz **£22.00** 10oz **£24.50** 12oz **£26.50**

DESSERTS

Classic sticky toffee pudding with a toffee sauce and vanilla ice cream **£6.75**

Warm chocolate brownie served with a vanilla ice cream **£6.75**

Selection of Cheshire Farm ice creams & sorbets

2 scoops **£3.00** 3 scoops **£4.00**

Chocolate torte with Morello cherries and cream **£6.25**

Pineapple and passion fruit coconut fool topped with maple granola (vegan) **£5.50**

Berry bread & butter pudding with a suzette sauce and a Cointreau and orange ice cream **£6.50**

BURGERS

Burgers All served with salad garnish, double cooked chips and a seeded brioche bun

Griddled local grass fed beef burger, field mushroom, streaky bacon topped with cheese and chefs' ketchup relish **£15.95**

Rare breed Ness pork and apple burger, black pudding, griddled apple and a 'Trappers Hat' ale and apple chutney **£15.50**

Curried cauliflower burger with an onion and cucumber mango relish (Vegan) **£12.95**

Griddled chicken burger with baby gem lettuce and a spiced tomato relish **£14.95**

STEAK SAUCES **£3.50**

Green peppercorn | Red wine | Gravy
Stilton and mushroom | Garlic butter

All weights and measures are approximate uncooked

British cheese board
A selection of 8 British cheeses, pickles and crackers

3 cheeses **£8.25** 4 cheeses **£9.25**

5 cheeses **£10.00**



@THEHATCHRABY



THE WHEATSHEAF INN

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