

TOASTIES

All served with dressed green leaf salad & coleslaw

Cheese	£5.45	Cheese, ham, pineapple	£6.45	Black pudding, bacon, tomato	£6.45
Cheese, tomato	£5.75	Brie, caramelised onion	£6.45	Black pudding, cheese, bacon	£6.45
Cheese, onion	£5.75	Bacon	£5.75	Black pudding, egg, bacon	£6.45
Cheese, ham	£6.25	Bacon, cheese	£6.00	Black pudding, bacon, tomato, mushroom cheese	£7.45
Cheese, ham, tomato	£6.30	Bacon, mushroom	£5.95	Ham	£5.45
Cheese, pineapple	£5.75	Bacon, tomato	£5.95	Ham, tomato	£5.75
Cheese, mushroom	£5.75	Bacon, cheese, sausage	£7.25	Ham, onion	£5.75
Cheese, turkey	£6.45	Bacon, egg	£6.15	Tuna, tomato	£5.65
Cheese, turkey, onion	£6.75	Bacon, egg, mushroom	£6.45	Tuna, cheese	£5.75
Cheese, smoked salmon	£8.25	Bacon, cheese, tomato	£6.45	Tuna, cheese, onion	£6.25
Cheese, onion, tomato	£6.30	Bacon, cheese, mushroom	£6.45	Tuna, cheese, tomato	£6.35
Cheese, mushroom, tomato	£6.30	Bacon, cheese, turkey	£7.45	Tuna, cheese, onion, tomato	£6.75
Cheese, ham, onion	£6.45	Bacon, cheese, onion	£6.45		
Cheese, ham, onion, tomato	£6.75	Black pudding, bacon	£6.25		
Cheese, ham, mushroom	£6.45	Black pudding, cheese	£5.75		

SANDWICHES

Hand sliced white or granary loaf. All served with homemade coleslaw and mixed leaves

Snowdonia Black Bomber mature Cheddar with a Trappers Hat ale, apple & wholegrain mustard chutney	£6.75
Roast ham with Cheshire chutney piccalilli	£6.95
Roast turkey with cranberry & port chutney	£6.95
Prawn and Marie Rose sauce	£7.75
Roast beef, horseradish, onion marmalade, Stilton	£7.50

HOT SANDWICHES & TOASTED FARLS

All served with salad and homemade coleslaw

Edge and Sons Cumberland sausage and caramelised onion sandwich	£7.50
Griddled ribeye steak, peppered dill & Dijon mayonnaise salad and pickled gherkin sandwich	£9.50
Roast Beef and horseradish, or turkey and cranberry warm sandwich with a pot of gravy	£7.25
Beef, Stilton & onion marmalade toasted farl	£7.50
Bacon, black pudding, egg & home baked bean toasted farl	£7.25

Soup & Sandwich

Half a portion of our soup of the day with half a portion of any cold sandwich

£7.45

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 a black cherry coulis and cream	£6.25
Iced Malteser parfait with salted caramel	£6.75
Pineapple and passion fruit coconut fool topped with maple granola (vegan)	£5.50
British cheese board - A selection of 3 British cheeses, pickles and crackers	£8.25
Berry bread & butter pudding with a suzette sauce and a Cointreau and orange ice cream	£6.50




The Wheatsheaf Inn
& Cowshed Restaurant Raby

WHILE YOU WAIT

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

Olive antipasti **£3.50**

BAR NIBBLES

Glazed Edge and Son 'pigs in blankets' with English mustard **£6.95**

Crispy bbq spiced chicken wings with mayonnaise **£6.50**

Spiced pork scratchings with 'Trappers Hat' ale & apple chutney **£3.25**

Crispy squid with a chilli jam **£6.75**

Curried cauliflower fritters with mango relish (Vegan) **£3.95**

Boysenberry deli pork pie with piccalilli **£5.25**

STARTERS

Soup of the day **£6.25**

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

Radicchio 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**

WOOD PLATTERS

All served with bread and butter, salad and house pickles and chutneys

Ideal for sharing or a substantial meal for one

COWSHED MEATS **£15.95**

Glazed Edge & Sons 'pigs in blankets', spiced pork scratchings, boysenberry deli pork pie, chicken liver pate, scotch egg & peppered salt beef.

SEAFOOD **£15.95**

Smoked salmon, prawn with marie rose sauce, plaice goujons, crispy squid with chilli jam & smoked mackerel.

PLOUGHMAN'S **£13.50**

Snowdonia black bomber, Lancashire cheese, roast ham, boysenberry deli pork pie & coleslaw.

GARDEN **£12.50**

Baked field mushroom with caramelised onion & Stilton, mixed olives, curried cauliflower, garlic bread and artichoke tart

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**

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



MAIN COURSES

Slow braised lamb shank with mashed potato, buttered spinach and a minted recurrant gravy **£17.75**

Beer battered cod fillet with home made 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 Wirral 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**

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 cherry 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 a 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**

BURGERS

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

Griddled Rare breed 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, 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

@THETHATCHRABY

THE WHEAT SHEAF INN

WWW.WHEATSHAEF-COWSHED.CO.UK