

CHAMPAGNE & PROSECCO

De Nauroy Brut 45
Reims, Champagne
France NV

Jeio Prosecco 34.5 6.5
Valdobbiadene, Italy NV

WHITE

Pez de Rio Macabeo 19.5 3.8
Carinena, Spain 2013

Sauvignon Blanc 22.5 4.3
Alto Bajo, Central Valley Chile
2013

Fiano Villa Dei Fiori 25 4.7
Sicily, Italy 2013

Chenin Blanc 27.5 5.1
Stellenrust, Stellenbosch
South Africa 2013

Chardonnay 30 5.7
The Stump Jump
Mclaren Vale, Australia
2012

Sauvignon Blanc 35 6.3
Newton Johnson
Walker Bay, South Africa 2013

ROSE

Château Hospitalet 25 4.7
Gerard Bertrand
Languedoc, France 2013

Sancerre Rosè 42
La Côte Blanche, Eric Louis
Loire, France 2012

RED

Pez de Rio 19.5 3.8
Tempranillo
Carinena, Spain 2013

Alto Bajo Merlot 22.5 4.3
Central Valley, Chile 2013

Bush Shiraz 25 4.7
Southern Australia 2012

Tilia Malbec 27.5 5.1
Mendoza, Argentina 2012

Pinot Noir 35 6.3
Madfish, Grandstand
Western Australia 2012

Château Bonnet 40 6.95
Bordeaux, France 2008

Glasses are served in
125ml Measures only



TO START

Wheeler's seasonal salad
Crispy hot sourdough with salted butter

WHEELER'S SPECIALITY'S

Grade A swordfish steak 10oz 18.5
Vintage balsamico, olive oil, wild rocket

Rump of lamb à la Dijonnaise 18.95
Gratin *Dauphinoise*, roasting juices

STEAK & FRITES

28 day aged prime *Scottish* beef

Rib eye 10oz 18.95

Sirloin 10oz 19.5

T-Bone 16oz 24.5

Prime rump 10oz 17.5

Fillet 8oz 25.5

FROM THE GRILL

Half a free-range chicken 13.5

Entrecôte of Dutch veal 10oz 17.95

Breast of Barbary duck 10oz 18.95

Fillet of organic salmon 8oz 15.5

Fine quality sea bream 18oz 16.5

ALL SERVED WITH
ROAST VINE TOMATOES
POMME FRITES, SAUCE BÈARNAISE

SIDES 2.5 each

Butter garden peas

Crispy onion rings

Garlic mushrooms

Gratin *Dauphinoise*

Braised red cabbage

Marrowfat peas

FRENCH CHEESE 9.95

Camembert 250g

Served with artisan biscuits & grapes
(Serves two/four people)

SORBET, GLACE & GRANITA 4.5

Sicilian lemon sorbet

Frozen limóncello

Madagascan vanilla ice-cream

Fresh raspberries, raspberry sauce

Glacé beurre de Paris

Almond nougatine

Honeycomb ice cream

Hazelnut honey, hazelnut crackling

Granita of espresso

Coffee & Teas

Homemade shortbread

CLASSICS

TO START

Wheeler's seasonal salad
Crispy hot sourdough
Salted butter

MAINBOARDS

Fillet of fried haddock
Pomme frites, sauce tartare

Wiltshire ham & eggs
Pomme frites

8oz Wheeler's burger
M.J cheese, B.B.Q sauce
Pomme frites, brioche bun

Grilled rump steak 6oz
Pomme frites, sauce *Béarnaise*

Salmon fishcake
Buttered spinach
Sauce tartare

12.5 per person

SUNDAY LUNCH

12:00 - 3:00

TO START

Wheeler's seasonal salad
Crispy hot sourdough
Salted butter

ROASTS

Roast belly of pork
Apple sauce

Roast free-range chicken
Sage & onion stuffing

Roast venison au povire
Raisin sec à la *Armagnac*

All served with
Roast potatoes
Seasonal vegetables
Yorkshire pudding
Rich onion gravy

14.5 per person

Children Eat Half Price

SUNDAY SUPPER

5.30 - 9:30

Wheeler's seasonal salad
Crispy bread & butter
&

Grilled rump steak
Roast vine tomatoes
Pomme frites, sauce *Béarnaise*

Sicilian lemon sorbet
Frozen limóncello

Including 1/2 bottle of wine
19.5 per person