

A Little Extra on the side!

Fried onions	1.50	Large baguette	1.50
Battered onion rings	1.55	Fried egg	0.30
Pan fried mushrooms	1.55	Bowl of chips	1.50
Dressed salad bowl	2.00	Garlic or chilli mayonnaise	0.60
Garlic bread	2.25	Onion gravy	0.60
Cheesy garlic bread	2.75		

Light Bites & Bar Snacks

All our sandwiches & baguettes are freshly prepared by our chef, and come with a salad garnish & cluster of potato crisps.

Cold Farmhouse Sandwiches or Baguettes?

Mature cheddar cheese loaded with lettuce, tomato & onion	3.75	Tuna mayonnaise & sweetcorn	4.00
Roast beef red onion & Horseradish sauce	4.00	Prawn & Marie Rose sauce	4.75
Home cooked ham tomato & English mustard	4.00		

Toasty Farmhouse Sandwiches or Baguettes?

Cheddar cheese, onion & tomato	3.75	Gammon & pineapple	4.25
Ham & cheddar cheese	3.75	Cajun or lemon chicken, lettuce & mayonnaise	4.50
Bacon Brie & cranberry	3.60	Bacon lettuce & tomato	3.50
Steak & stilton	5.00	Sausage & onion	3.75

Children's Selection (under 12 years old) all £ 3.99

All served with a choice of chips, mash, new potatoes or potato smilies, vegetables, baked beans or salad except spaghetti bolognese

4oz Rump steak cooked how you like it	Cheese burger, 100% British beef in a floured bun
4oz gammon with pineapple or egg	Jumbo battered cod finger
Cheese & tomato pizza	Chicken nuggets
Jumbo Sausage	Spaghetti bolognese with crusty bread

Please ensure that children are closely supervised and under control at all times. Thank you.

Sweets (Choose something from our sweet board) £ 3.25

Ice cream desserts:-	all 3.25	Cheese & Biscuits	3.75
Strawberry dream delight			
Chocolate dream delight			
Toffee dream delight			
Parfait Caramel			

Hot Drinks

Coffee	1.35	Coffee floater	2.20
Decaffeinated coffee	1.35	Liqueur coffee	4.15
Pot of tea	1.50		

The Wheel & Compass

WESTON - BY - WELLAND

menu & carvery



**We do not serve fast food...
we serve good food as fast as we can!
We cook to order...on busy days please be patient**

Welcome to our family run freehouse, we are proud to have been serving customers for over 17 years, our food is of high quality using local ingredients where possible. Drinks are well kept with two or more guest ales to choose from, our service is polite & efficient, what's on offer is excellent value for money.

**Open 7 days per week Sunday - Thursday Food orders taken 12pm - 9pm
Friday & Saturday 12pm - 10pm**

All our beef products are traceable to source

01858 565 864

www.thewheelandcompass.co.uk

Once you have chosen from the menu or specials board please order and pay at the bar quoting your table number. If you move from this table please inform a member of our staff. We do hope you enjoy your dining experience with us and look forward to seeing you again.

Starters

Homemade soup of the day with crusty bread <i>(Please see our special board)</i>	3.00	Prawn cocktail, on a bed of lettuce served with Marie Rose sauce & buttered brown bread	4.00
Homemade chicken liver pâté and toast	3.00	Mushrooms pan-fried in garlic served with a little salad & crusty bread	3.50
Moules Marinières, white wine, spring onions & herbs served with crusty bread	4.50	Sliced baguette with Olive Oil, Balsamic Vinegar & pitted olives	2.50
Potato wedges with a choice of garlic or chilli mayonnaise dip	3.25	Garlic bread	2.25
		Cheesy garlic bread	2.75

Main Courses

All of our meals are freshly prepared for you with a choice of chips, rice, buttered new potatoes, mashed potato, or jacket potato with a dressed salad bowl, baked beans or vegetables.

Steak & kidney suet pudding Tender beef & kidney in a rich gravy and encased in crisp suet pastry, finished with onion gravy	6.99	Lasagne Verdi Baked layers of minced beef in a rich tomato and Mediterranean herb sauce, pasta & thick creamy béchamel sauce topped with grated cheese	6.50
Steak & Stilton pie , covered with shortcrust pastry topped with onion gravy	7.25	Moussaka Lean minced lamb in a tomato sauce layered with aubergine, peppers and creamy béchamel sauce	7.50
Homemade Peppered Pork Tender Pork in a rich 'Au Poive' sauce with sliced mushrooms, onions and peppers	6.20	Homemade chilli con carne Lean British mince in a rich tomato & chili sauce and kidney beans, not too mild & not so spicy - just right	6.50
Homemade cottage pie Quality British mince cooked with a few carrots onions and celery topped with fluffy mashed potato	6.25	Garlic chicken Kiev Breast of chicken stuffed with garlic butter encased in golden breadcrumbs	6.50
Homemade liver onion & bacon casserole Pieces of smoky bacon fried with onions cooked with livers and a tippie of ale to make a tasty gravy	5.99	Home cooked ham and egg Thick slices of ham with eggs	5.99
Lamb shank & minty gravy Slowly roasted tender lamb with a rich minty gravy	9.25	All day breakfast 2 sausages, 3 bacon, 2 eggs, black pudding, grilled tomato, beans, mushrooms, hash browns & toast	6.20
Kashmiri Lamb Tender pieces of marinated lamb in a spiced massala sauce with spinach onions & peppers	6.99	Half Boneless Duck With sweet plum & ginger sauce	9.50

Fish Dishes

Homemade Fisherman's pie Pieces of cod salmon & prawns combined in a creamy sauce topped with creamy mashed potato	6.00	Grilled whole Sea Bass With home made tartare sauce	9.00
Fishermans Catch Haddock, Salmon, Plaice and Cod goujons	6.99	Wholetail scampi Top quality pieces of scampi in golden breadcrumbs	6.99
Two battered cod fillets A soft flakey fillet of fish in a thick batter, fried until golden	6.25	8 - 10oz Fillet of Plaice Grilled in lemon butter	7.25

Vegetarians

Tomato, Goat's cheese & Basil Tartlet Pastry case filled with light cheese & basil custard, sun dried tomatoes and a creamy goats's cheese top	7.90	3 Cheese Pasta & Broccoli Bake Pasta shells in a thick cheese sauce with florets of broccoli	6.50
Wild Mushroom & Pea Risotto A creamy wild mushroom risotto with garden peas, shallots & white wine	7.90	Sweet potato & spinach curry Chunky potato in a medium spiced curry sauce	7.50
Five Mushroom Stroganoff A selection of mushroom in a creamy sauce flavoured	7.90		

Grilled to Perfection

We take great pride in using meat from our local butcher & our chefs will cook your meals to your requirement, except mixed grills due to the uneven cuts of meat

		12oz Rib eye steak	10.99
Trio of pork and leek sausages & eggs	6.25	10oz Sirloin steak	10.55
Large Half Roast Chicken 1 ½ lb Succulent oven baked chicken with a crispy skin	8.00	8oz Fillet steak	12.25
Lemony marinated chicken breast Sprinkled lightly with crushed pepper corns	7.20	8oz Rump steak	7.25
Breast of chicken marinated in Cajun spices	7.20	16oz Rump steak	10.25
6oz Rump burger stacked with lettuce, tomato, cheese & onion rings	5.99	24oz Rump steak*	12.25
8oz honey and mint Leg of Lamb Steak	8.20	16oz T-bone steak	11.75
16oz Mixed grill - steak, gammon, lamb chop, liver, kidney & sausage	8.50	8oz Gammon steak with pineapple or egg	7.25
24oz Mixed grill - steak, gammon, lamb chop, pork chop, liver, kidney, black pudding & sausage	9.50	16oz Gammon steak with pineapple or egg	9.25
		Homemade sauces for steaks Creamy peppercorn or stilton cheese sauce	1.50

* Please note that during busy periods we are unable to cook this well done

Dressed Salads

All served with coleslaw, rice salad & crusty bread, (with exception to Caesar salad)

Cheddar or stilton ploughman's lunch with pickle & pickled onions	5.00
Roast beef or ham.	5.50
Roast chicken (hot or cold) ¼ breast	5.75
Tuna mayonnaise	5.25
Prawns & Marie Rose sauce	6.25
Chicken Caesar salad with sliced chicken breast & crusty bread	5.75

Filled Jacket Potatoes

All served with a dressed salad coleslaw rice salad & butter

Just plain	3.50
Grated cheddar cheese	4.25
Baked beans	4.25
Prawn & Marie Rose Sauce	6.00
Tuna mayonnaise & sweetcorn	4.50

Traditional Sunday Carvery

Adults	6.00
Children	4.50

12.00 - 5.00pm