THE WAGGON & HORSES

MILLHOUSES | SHEFFIELD

FOOD MENU

Starters

Chicken Wings 6.95
Choose from:
BBQ, parmesan or sweet chilli, served with sour cream & spring onions

Roast red pepper hummus vg 6.50
with pitta chips, pomegranate, za'atar & chilli pickle

Tiger prawns 7.95
Tempura batter, with warm tartare sauce & endive

Black pudding scotch egg 6.50
with brown sauce & pickled shallots

Loaded nachos 7.50
Corn nachos topped with brisket chilli or bean chilli v, served with guacamole, cheese, jalapeños & pico de gallo

Herb crusted mozzarella v 6.25
Served with a spicy tomato sauce

Crispy buttermilk fried chicken tenders 7.50
with Carolina mustard sauce

Mains

Sausage & mash 15.50
Served in a giant Yorkshire pudding with crispy onions & Hendo's gravy

Corned beef hash 17.00
Pemmican cured brisket, duck egg, pickled shallots, brown sauce & kale

Chicken Holstein 16.50
Chicken schnitzel, capers, anchovies, fried egg, salad & fries

Fish & chips 17.50
Beer battered haddock with hand-cut chips, mushy peas & tartare sauce

Beef brisket chilli 16.00
Served with rice, sour cream, jalapeños, guacamole & pico de gallo

Aubergine & red pepper lasagne vg 14.00
with garlic bread

Sweet potato tikka vg 15.00
with tarka dhal, coconut flakes, lime pickle & poppadom

Sides

Hand cut chips vg 4.00
Fries vg 4.00
Seasonal greens vg 3.50
Mixed leaf salad vg 3.50
Garlic flatbread vg 7.00
add cheese 1.50 v/vgo
Onion rings vg 5.50

From the Grill

10oz Scotch Aberdeen angus sirloin 25.00
with peppercorn sauce, hand-cut chips & a grill garnish

8oz Derbyshire rump steak 19.00
with beef dripping gravy, hand-cut chips & a grill garnish

12oz Gammon 16.50
with double egg, peas, fries & a grill garnish

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Burgers — All 16.50

All served on brioche bun with rock salt & rosemary fries

Beef burger
Double smashed beef patties, American cheese, lettuce, pickles & burger relish

Chargrilled chicken
with garlic butter, smoked streaky bacon, American cheese & crispy onions

Beetroot burger vg
Double plant-based patties, vegan cheese, chilli jam, jalapeños & lettuce

Caramelised onion
Double smashed beef patties, American cheese, caramelised onions, Dijon mayo & rocket

Homemade Pies — All 15.50

Served with hand-cut chips or creamed mashed potatoes, mushy peas or seasonal greens & real-meat gravy vgo

Sweet potato, cauliflower, spinach & lentil vg

Chicken, ham, cider & wholegrain mustard

Slow braised beef & True North Ale

Sourdough Pizzas

Homemade sourdough with a San Marzano tomato base

Margherita v/vgo — 10.95
Mozzarella, fresh basil & olive oil

Pepperoni — 13.50
Mozzarella, pepperoni & oregano

Mushroom & truffle v — 15.00
Mozzarella, mushrooms, truffle oil & thyme

Meat feast — 17.00
Mozzarella, pepperoni, chilli beef, buttermilk crispy chicken & chilli jam

Roasted walnuts & caramelised onion v — 14.50
Mozzarella, horseradish cream, Yorkshire blue & rocket

Charred broccoli spinach, vegan feta vg — 13.50
Lemon zest, toasted seeds & basil oil

Goat's cheese v — 14.50
Mozzarella, rocket & red onion jam

BBQ buttermilk fried chicken — 14.50
Mozzarella & BBQ drizzle

Bar Snacks — All 5.00

Whitebait with lemon mayo dip
Vegetable & spinach pakora vg
Cajun potato skins with peri peri dip & sour cream v
Onion bhaji with mango chutney vg

If you have a question, food allergy or intolerance, please let us know before placing your order.
Full allergen information is available on request or can be accessed via the QR code.

Food is prepared in an area where other allergens are present and our menu descriptions do not list all ingredients. Fish and poultry products may contain small bones.

v Vegetarian vo Vegetarian Option Available vg Vegan vgo Vegan Option Available