

SHELDRAKES LUXURY AFTERNOON TEA

£20.00 per guest

Glass of prosecco
'Cappuccino Soup', sandwich assortment
Three cake assiette
Pot of either tea or freshly ground coffee with a mint chocolate
(advanced booking required, at least 48 hours notice)

SUNDAY TABLE D'HÔTE

Adults - £22.95 (four courses)

Children (over 4 and under 10) - £11.95 (three courses)
(served 12pm onwards)

Artisan Sandwiches & Sharing Platters are available from our Menu

SHELDRAKES MEMBERSHIP SCHEME

To join for exclusive offers
please speak to a member of our Front of House Team



MENU

With its spectacular sunsets, seductive scenery and a relaxed friendly atmosphere to rival that of any Spanish bar or Greek taverna, Sheldrakes can transport you from the banks of the River Dee to the coast of the Mediterranean within moments of your arrival.

Truly capturing the spirit of the Mediterranean, with 'views to dine for', Sheldrakes' distinctive location and sumptuous food promise a memorable visit and put it in a class of its' own.

Banks Road, Lower Heswall,
Wirral CH60 9JS

0151 342 1556

For full terms and conditions visit www.sheldrakesrestaurant.co.uk
Enquiries at bookings@sheldrakesrestaurant.co.uk

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SHARING PLATTERS

The Greek Classic Meze

Char grilled pita bread, humus, tzatziki, taramasalata, feta and sundried tomato, caper berries, crudités

£14.50

Sheldrakes Signature Seafood Platter

Potted shrimp, house cured gravlax, calamari, white bait, crab cakes, green lip mussels, smoked cod, whole king prawns, aioli, dill crème fraiche, bloody Marie-rose sauce
Served with Mediterranean bread

£19.95

Sheldrakes Tapas Selection

A selection of four tapas dishes freshly prepared

£14.95

Charcuterie

A selection of locally sourced cured meats and cheeses, marinated olives, sun blush tomatoes, pickles, dressed leaves, sour dough

£15.95

Recommended Aperitif

Mariscal Manzanilla Sherry

'Currently undergoing something of a revival, sherry is finally shrugging of its staid mantle.

This lightest style, Manzanilla, can be drunk with or without food but is at its most appetising with a plate of fresh shellfish'

75ml £3.25

Do inform us if you have any food allergies or special dietary requirements.

Please note that our dishes may contain one or more of the following allergens: Cereal, Peanuts, Nuts, Fish, Shellfish, Sesame seeds, Eggs, Milk, Soya, Celery and Celeriac, Mustard, Lupin, Molluscs, Sulphur dioxide and sulphites.

7% discretionary service will be applied



ARTISAN SANDWICHES

(Available until 17.30pm)

Minute Steak

Red onion marmalade and blue cheese

£9.95

Chargrilled Chicken

Spicy tomato sauce, red pepper and black olives, yoghurt and fresh mint dressing

£6.75

Crayfish

Bloody Mary ketchup, mixed leaves, homemade brown bread

£6.95

Roasted Red Pepper and Hummus (v)

Feta cheese and spinach
on homemade Mediterranean flat bread

£5.95

Paninis

Roasted Mediterranean vegetable and mozzarella (v)

Parma ham, brie and fig

Bacon, brie and cranberry

£6.75

add

'Cappuccino' soup
of the day £2.50

Fries
£1.95

Hand cut chips
£3.25

CHILDRENS MENU

Two courses for £8.95

MAIN COURSE

Homemade Beef Burger
with salad and French fries

Breaded Chicken Goujons
with French fries

Fish, Chips and Peas

Classic Meat Balls Napoli
with tagliatelle pasta

DESSERT

Chocolate Brownie
with vanilla ice cream

or

Ice Cream Selection

7% discretionary service will be applied



DESSERTS

(all priced at £6.25)

Banana Soufflé

Banana soufflé, caramel shortbread, chocolate mousse

Tonka Bean Crème Brulee

Tonka bean infused Brulee, strawberry sugar, autumn berry compote

Tiramisu

Mascarpone parfait, almond jaconda, chocolate ganache, Kahlua

Fine Apple Tart

Puff pastry crisp, pistachio sponge, sliced apple, demerara sugar, vanilla ice cream

Ice Creams and Sorbet

A selection of accessorised ice creams and sorbet

Cheese Selection

A selection of locally produced handcrafted cheeses served with wafers, chutney and fruit
£7.50 (or platter for two £11.95)

Affogato

25 ml of Frangelico or Amaretto, ristretto and scoops of vanilla ice cream

£5.95

Coffees

Selection of liqueur coffees

From £4.25

7% discretionary service will be applied



SMALL PLATES

Chef's Soup (v)

French Onion Soup, Gruyere crouete

£5.50

Roasted Quail Breast (GF)

Roasted quail breast, confit leg lollipop, pink grapefruit & orange salad, piquant sauce

£6.95

Normandy Mussels

Pancetta, leeks, apple juice and cream (GF)

Provençal sauce, chillies, sweet basil (GF)

Both served with warm bread

£6.50

Pan Seared Scallops

Cod cheek, caramelised cauliflower puree, cauliflower textures, lardons

£8.50

Char Grilled Tuna

Pickled ginger, Thai green coconut broth, charred bread

£6.95

Twice Cooked Pork Belly

Black pudding croquette, braised savoy cabbage, apple puree, crackling straws

£6.25

Goats Cheese Crottin (v)

Glazed baby goats cheese, beetroot textures, roasted squash puree, toasted walnuts

£5.50

7% discretionary service will be applied



CHEF'S SPECIALS

Sea Bass

Pan seared sea bass fillet, vanilla mash, turnip textures, chickory jam and tomato beurre blanc

£14.95

Trio of Welsh Lamb

Slow braised lamb shoulder, lamb cutlet, sweetbreads, pomme anna, pea puree, rosemary jus

£17.95

Beef Fillet 6oz

Fillet of beef, pulled ox cheek, truffle-infused mash, parsnip crisp, Madeira jus

£21.95

Poached Halibut

Red wine poached halibut, warm salad of baby vegetables and white beans, red wine fume

£14.95

Wild Mushrooms (v)

Fricassee of wild mushrooms, baby leeks, basil gnocchi, toasted pine kernels

£12.50

SIDES

Hand cut chips

£3.25

Seasonal vegetables

£3.25

Garlic bread

£2.75

Sweet potato fries

£2.95

Mediterranean herb salad

£3.75

Homemade artisan bread

£2.50

Provençal of vegetables

£3.50

Melted mozzarella garlic bread

£3.25

Extra pitta bread

£1.00

7% discretionary service will be applied



SIMPLY SHELDRAKES

Ribeye Steak 8oz

Watercress puree, Portobello mushroom, confit vine tomatoes, pomme pont neuf and béarnaise sauce or brandy peppercorn sauce

£18.95

Classic Chicken Carbonara

Char grilled chicken breast, linguine pasta, pancetta, served with parmesan, cream and egg yolk

£14.95

Sheldrakes Burger

Made to order and can take up to 30 minutes to cook

Classic beef burger, Cajun chicken and honey burger or Falafel burger
Hand cut chips, smoked streaky bacon (except on falafel), Montgomery cheddar, toasted brioche, baby gem, tomato, chunky slaw, sliced gherkin and homemade relish

£14.95

Beer Battered Fish

Cod fillet, hand cut chips, mushy peas, tartare sauce, lemon, brown bloomer

£14.50

Tagliatelle (v)

Tossed with goat's cheese, spinach and crème fraiche, shaved parmesan, baby leaf salad

£12.50

Calves liver

Pan seared calves liver, shallot, pancetta & parsley jus, creamed potatoes

£14.95

Braised Lamb Shank

Herb mash, red cabbage, mint jus

£15.95