

Sheldrakes January Onwards OFFERS

LUXURY AFTERNOON TEA FOR TWO

£40.00

Two complimentary glasses of Prosecco
'Cappuccino Soup', sandwich assortment, hot savoury
Three cake assiette
Pot of either tea or freshly ground coffee with a mint chocolate
(advanced booking required, at least 48 hours notice)

LUNCH / EVENING TABLE D'HÔTE

Served Monday- Friday- available again from 8th January onwards

12.00pm-17.00pm

Two courses £16.95

Three courses £20.95

17.00pm onwards

Two courses £18.95

Three courses £22.95

TWO COURSE SEAFOOD AND PROSECCO

£40 FOR TWO GUESTS

Please see full description on our website, must pre book

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

www.sheldrakesrestaurant.co.uk



SHARING PLATTERS

The Greek Classic Meze

Char grilled pita bread, humus, tzatziki, baba ghanoush, kopanisti, crudités

£14.50

Sheldrakes Signature Seafood Platter

Cured gravlax, calamari, white bait, fish cakes, cold water prawns, whole king prawns, cod cheeks, aioli, tartare sauce, 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

Served with Mediterranean bread

£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)

Rump Steak

Sliced rump steak, smoked Applewood cheese, chimichurri sauce, Toasted ciabatta

£9.95

Chargrilled Jerk Chicken

Caribbean slaw and chargrilled flat bread

£6.75

Fish Finger Sandwich

Tartare sauce, gremolata and toasted bloomer

£6.95

Falafel Sandwich (v)

Falafel, harissa, tzatziki and toasted ciabatta

£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 spaghetti

DESSERT

Chocolate Brownie
with vanilla ice cream

or

Ice Cream Selection

7% discretionary service will be applied



DESSERTS

all £6.50

Sheldrakes Sticky Toffee Pudding

Toffee sauce, vanilla ice cream

Assiette of Christmas Miniatures:

Chocolate and orange roulade, nutmeg brulee, cranberry cheesecake

Assiette of Ice Cream

Served with chefs treats

Traditional Christmas Pudding

Brandy sauce

Selection of Locally Produced, Award Winning Cheeses

Fruit, Christmas spiced chutney and wafers

£2.00 supplement

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

Lunch

(12pm-17.00pm)

2 courses £19.95

3 courses £22.95

Dinner

(17.00pm onwards)

2 courses £22.45

3 courses £25.95

SMALL PLATES

all £6.50

Spiced Parsnip Soup (v)

Parsnip Crisps, Truffle oil

Pressé of Guinea Fowl and Apricots

Pear and clementine chutney, sourdough

Pan Roasted Smoked Haddock

Potato & dill rosti, garden pea puree

Sweetcorn Fritters (v)

Chilli and cranberry relish, shaved fennel salad

Welsh Mussels

Cooked in pancetta, white wine and leek cream sauce, chargrilled bread

Pan Seared Scallops

Cauliflower puree, chorizo and citrus dressing

£2.00 supplement

7% discretionary service will be applied



CHEF'S SPECIALS

All at £17.50

Duck Breast

Fondant potato, butternut squash purée,
kale, cherry sauce

Braised Lamb Shank

Creamed potato, red cabbage,
parsnips crisps and red wine jus

Traditional Turkey

Pigs in blankets & traditional trimmings

Daube of Beef

Horseradish mash, tender stem broccoli, baby onion and bacon jus

Pan Roasted Salmon

Celeriac fondant, creamed spinach, béarnaise sauce

Vegetable & Halloumi Bastilla (v)

Provençal green beans, sautéed new potatoes, pesto

SIDES

Hand cut chips
£3.50

Seasonal vegetables
£3.25

Garlic bread
£2.75

Sweet potato fries
£2.95

Mediterranean salad
£3.75

Homemade artisan bread
£2.50

Provençal of vegetables
£3.50

Melted mozzarella garlic bread
£3.50

Extra pitta bread
£1.00

7% discretionary service will be applied



SIMPLY SHELDRAKES

Chargrilled Ribeye 8oz / Fillet 8oz

Portobello mushrooms, confit tomato, chunky chips,
watercress, peppercorn sauce
£2.00 supplement / £6.00 supplement
£18.95 / £23.00

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
£15.95

Chargrilled Chicken Supreme

Wild mushroom and butternut squash risotto, truffle oil
£15.95

Real Ale Battered Haddock

Hand cut chips, mushy peas and pickled onion tartar sauce
£15.95

Pan Fried Sea Bass

Crushed new potatoes and olive, king prawns and
green beans in Provençal sauce
15.95