

SHELDRAKES LUXURY AFTERNOON TEA

£16.95 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

www.sheldrakesrestaurant.co.uk

Where possible we locally source

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



SHARING PLATTERS

The Greek Classic Meze

A selection of hummus, taramasalata, tzatziki, crudités, tomato and feta dip and chargrilled pitta bread

£14.50

Sheldrakes Signature Seafood Platter

Marinated cod, white bait, fish cakes, calamari, garlic king prawns, smoked salmon, cold water prawns with lemon, salad leaves, chilli and tomato jam, aioli, tartar dips

Served with homemade bread

£19.95

Sheldrakes Tapas Selection

A selection of four tapas dishes freshly prepared

£15.95

Mediterranean Platter

Marinated chicken breast, specially selected chorizo and Serrano ham, mozzarella, beef tomato, egg, black olives, figs, panache of leaves and roasted red peppers.

Served with Mediterranean bread

£17.95

Summer Paella

Made to order and can take up to 30 minutes

Chicken and Mixed Seafood

Saffron infused paella rice, fish broth, cooked to order in a cast iron pan

£29.95 (based on 2 people serving)

Recommended Aperitif

Mariscal Manzanilla Sherry

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

75ml £3.25

7% discretionary service will be applied



ARTISAN SANDWICHES

(Available until 17.30pm)

Rump Steak

Rocket and crispy onions on ciabatta

£9.95

Chargrilled Chicken

basil pesto and beef tomato on homemade Mediterranean flat bread

£6.95

Crayfish

Bloody Mary ketchup, mixed leaves, homemade brown bread

£6.50

Roasted Red pepper and Hummus (v)

with roasted vegetables and avocado, on homemade Mediterranean flat bread

£6.50

Paninis

Roasted Mediterranean vegetable and mozzarella (v)
Parma ham, roasted Mediterranean vegetable, mozzarella
Smoked bacon, Applewood cheddar cheese and tomato

£6.75

add

'Cappuccino' soup
of the day £2.85

Fries
£1.95

Hand cut chips
£3.50

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

DESSERT

Chocolate Brownie
with vanilla ice cream

Ice Cream Selection
Strawberry, chocolate and vanilla

Ice Cream Fruit Sundae

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.



DESSERTS

Chocolate Tart

Salted caramel praline, chocolate soil, orange sorbet

£6.00

Black Forest

Blackcurrant sorbet, chocolate mousse, chocolate sponge, cherry gel

£6.00

Taste of Lemon

Lemon curd cream cheese, lemon sorbet, lemon gel,
lemon and ginger crumb

£6.00

Blueberry Panna Cotta

Ginger syrup, hazelnut dust

£6.00

Prosecco Jelly

Vanilla custard, fresh strawberries, crispy meringue

£6.50

Cheese Selection

A selection of Chester's 'Cheese Shop' 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

£6.25

Coffees

Selection of liqueur coffees

From £4.25

7% discretionary service will be applied



SMALL PLATES

Chefs Soup (v)

Home baked bread

£5.50

Chicken Liver Parfait

Caramelised red onions, toasted focaccia

£5.95

Roasted Duck Breast

Beetroot purée, orange salad and toasted pumpkin seeds

£6.95

Pan Roasted Scallops

Sweet potato purée, mango and coriander salsa

£8.50

Chilli and Tomato Menai Strait Mussels

Finished with fresh basil

£6.25

Roasted Seabass

Smoked mackerel fish cake, tomato salsa

£6.95

Basil Marinated Heritage Tomatoes (v)

Poppy seeds coated mozzarella and basil pesto

£6.25

7% discretionary service will be applied

SUMMER SPECIALS

Loin of Welsh Lamb

Pea puree, pearl barley, samphire, pickled carrot, lamb sauce

£17.95

Roasted Hake Fillet

Sautéed potatoes, chorizo, aioli, herb crumb, summer vegetables

£16.95

Cod Loin

Crispy pancetta, mixed bean and tomato cassoulet

£14.95

Seabream Vongole

Roasted seabream with fresh clams, cooked in a tomato and chilli, served with linguini

£14.95

Classic Chicken Caesar salad

Tossed in fresh Caesar dressing, anchovies, croutons, mixed leaves, bacon crumb, crispy pancetta

£13.95

Real Ale Battered Haddock

Hand cut chips, mushy peas and pickled onion tartar sauce

£14.50

Halloumi Bastilla (v)

Roasted vegetables, apricots and almonds encased in filo pastry, sautéed potatoes, green beans in a tomato sauce

£14.50

BISTRO

Classic Pastisio

Traditional Greek dish, layers of baked seasoned ground beef, pasta and a creamy béchamel sauce, served with salad

£12.95

Classic Greek Moussaka

Layers of eggplant with a spiced meat filling, creamed kefalotyri béchamel sauce

£12.95

Salmon Niçoise

New potatoes, green beans, hen egg, mixed leaves, tomatoes, olive tapenade, Dijon dressing

£14.95

Vegetarian Moussaka (v)

Layers of aubergine, Mediterranean vegetables in a tomato sauce, finished with a béchamel sauce

£12.95

FROM THE GRILL

Chargrilled 8oz Ribeye/ Chargrilled 12oz T-Bone

Portobello mushrooms, confit tomato, chunky chips, watercress, pepper and brandy sauce

£18.95/ £22.95

Sheldrakes Burger

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

Topped with applewood cheddar, smoked bacon, brioche bun, gherkin, beer battered onion rings, chunky chips and tomato relish

£14.95

Pesto Marinated Cyprus Halloumi Kebab (v)

Greek salad, pitta bread, tomato salsa

£12.95

Trio of Chicken Kebab

Chicken thigh, chicken breast wrapped in bacon, chicken leg croquette, patatas bravas, Greek salad, pitta, aioli

£14.95

Summer Paella

Made to order and can take up to 30 minutes

Chicken and Mixed Seafood Paella

Saffron infused paella rice, fish broth, cooked to order in a cast iron pan

£29.95 (based on 2 people serving)

SIDES

Hand cut chips

£3.50

Seasonal vegetables

£3.50

Garlic bread

£2.75

Sweet potato fries

£3.25

Mediterranean herb salad

£3.75

Homemade artisan bread

£2.50

Provencal of vegetables

£3.50

Melted mozzarella garlic bread

£3.25

Extra pitta bread

£1.00

7% discretionary service will be applied