

## 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**

For full terms and conditions visit [www.sheldrakesrestaurant.co.uk](http://www.sheldrakesrestaurant.co.uk)  
Enquiries at [bookings@sheldrakesrestaurant.co.uk](mailto:bookings@sheldrakesrestaurant.co.uk)

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## 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

£15.95

### Mediterranean Platter

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

Served with Mediterranean bread

£17.95

### 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

Sautéed peppers, red onion and melted mozzarella

£9.95

### Chargrilled Chicken

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

£6.75

### Oak Smoked Salmon with Prawns

lemon and chive crème fraiche

£6.95

### Roasted Red pepper and Hummus (v)

with feta cheese and avocado, spinach’ rocket on homemade Mediterranean flat bread

£5.95

### Paninis

Roasted Mediterranean vegetable and mozzarella (v)

Parma ham, brie and fig

Bacon, mushroom and cheddar

£6.50

add

‘Cappuccino’ soup  
of the day £2.50

Fries  
£1.95

Hand cut chips  
£3.25

## CHILDRENS MENU

Two courses for £7.95

### 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 priced at £5.95)

### Dark Chocolate Mousse

Caramelised Banana, clotted cream, honeycomb

### Sheldrakes Sticky Toffee Pudding

Toffee sauce, vanilla ice cream

### Limoncello Crème Brulée

Vanilla shortbread biscuit

### Ginger Cheesecake

Rhubarb compote, orange crème anglaise, charred orange

### 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)*

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### Affogato

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

*£5.95*

### Coffees

Selection of liqueur coffees

*From £4.25*

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7% discretionary service will be applied



## SMALL PLATES

### Chef's Soup (v)

Freshly made, home baked bread

*£5.50*

### Ham Hock Terrine

Pickled quail egg, pear purée, chargrilled ciabatta

*£6.00*

### Duo of Duck

Duck breast, confit duck leg, plum purée, roasted salsify

*£6.95*

### Charred Tuna

Avocado and wasabi purée, pickled ginger, sesame seed honey soy dressing, crispy noodles

*£7.25*

### Thai Mussels

Green Thai coconut broth, charred bread

*£5.95*

### Pan Seared Scallops

Pickled fennel and carrot salad, sauce vierge, crispy capers

*£8.50*

### Wild Mushroom Risotto (v)

Goats cheese croquettes, beetroot crisps

*£5.50*

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7% discretionary service will be applied



## CHEF'S SPECIALS

### 5oz Fillet Steak

Braised ox cheek, anna potato, heritage carrots, caramelised shallot and red wine sauce

£21.95

### Roasted Lamb Rump

Bubble and squeak, red cabbage purée, celeriac fondant, pea veloute

£16.95

### Guinea Fowl Breast

Braised leg mole ragu, spiced quinoa, charred sweetcorn

£15.95

### Trio of Monkfish wrapped in Parma Ham

Pan roasted, honey and mustard glazed monkfish cheek, monkfish fritters, sweet potato purée, crispy kale and cherry tomato, capers and butter sauce

£16.50

### Sea Trout

Saffron polenta cake, cauliflower purée, samphire, hollandaise sauce

£15.95

### Butternut Squash, Feta and Spinach Spanakopita (v)

Roasted new potatoes, charred spring onions

£13.95

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## SIDES

Hand cut chips

£3.50

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

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7% discretionary service will be applied



## SIMPLY SHELDRAKES

### Chargrilled Ribeye 8oz

Portobello mushrooms, confit tomato, chunky chips, watercress, diane sauce

£18.95

### Sheldrakes Boozy Burger

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

Topped with cheddar cheese, smoky bacon, brioche bun, gherkin, beer battered onion rings, chunky chips and tomato liquer relish

£14.50

### Chicken Carbonara

Penne pasta tossed in a pancetta and wild mushroom carbonara sauce

£14.95

### Real Ale Battered Haddock

Hand cut chips, mushy peas and pickled onion tartar sauce

£13.95

### Pan Roasted Seabream

King prawns, smoked salmon, pea, spinach and crème fraiche tagliatelle pasta

£15.50

### Sheldrakes Vegetarian Burger (v)

Mediterranean vegetable and chickpea polenta pattie, grilled cheddar cheese, brioche bun, red pepper mayonnaise, chilli jam, onion rings, sweet potato fries

£13.95