



Sunday menu, until 9pm

Bloody Mary 12.5 | Virgin Mary 6.5

FOR THE TABLE Gordal olives (vg) 5.5
Crackling, burnt apple purée 5
Wheatsheaf sourdough, salted butter (v) 5

STARTERS Celeriac & truffle soup, soda bread (v, vg option) 6.5
Potted smoked chicken & leek, truffle emulsion, crispy skin, toasted soda bread 9
Orange & gin cured salmon, root veg slaw, dressed beets, croutons 11
Pickled beetroot carpaccio, goat's cheese, apple, walnut, coriander pistou (v, vg option) 8
Ham hock & Cheddar croquettes, mustard, roast onion mayonnaise 9
Fried baby squid, black lime salt, green chilli, aioli 9.5
Breaded halloumi, garlic aioli, buffalo hot sauce, pomegranate, spring onion (v) 8.5

ROASTS *Served with seasonal vegetables, roast potatoes, Yorkshire pudding & gravy*
Our meat comes from London's finest independent butcher, HG Walter

Trio Roast – White Cobb chicken, Duroc pork, Hereford beef 27
28-day aged Hereford beef striploin 25
Duroc free range pork belly 21
White Cobb free range chicken, sage & onion pork stuffing 21
Beetroot, nut & butternut squash Wellington (v, vg*) 20

LIMITED Suffolk slow roast leg of lamb (serves 2-3) 63

MAINS Pan-fried seabass, roasted new potatoes, samphire, mussel & cider butter 19.5
Fish & Chips – North Sea line-caught haddock, triple-cooked chips, mushy peas, tartare sauce 18.5
Sweet potato gnocchi, hazelnut, sage, tenderstem, fig molasses (vg) 17

SIDES Cauliflower cheese to share (v) 8 | Roasties (vg) 6 | Pigs in blankets 5.5
Sage & onion pork stuffing 3 | Extra Yorkshire pudding (v) 1.5
Triple cooked chips (vg) 6 | Skin-on fries (vg) 5.5 | Sunday vegetables (vg) 5.5



WHEATSHEAF IS PROUDLY PART OF THE URBAN PUBS & BARS FAMILY.

We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, kindly inform a member of our team.
An optional 12.5% service charge will be added to your bill—all of which goes to our staff. (v) = vegetarian (vg) = vegan (vg*) = can be adapted to be vegan