



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 house bread, salted butter (v) 5

STARTERS

Potato & leek soup, Parmesan, homemade potato crisps (v, vg*) 6.5
Home-cured salmon, root veg slaw, dressed beets, croutons 11
Roast Delica pumpkin, spelt, chicory, pomegranate molasses (vg) 8.5
Chorizo & Applewood croquettes, paprika aioli 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

Trio Roast – White Cobb chicken, Duroc pork belly, Hereford sirloin of beef 27
28-day aged Hereford sirloin of beef 25
Roast Duroc pork belly 21
White Cobb free range chicken, Cumberland sausage & onion stuffing 21
Butternut squash, beetroot & nut Wellington (v, vg*) 20

**SHARING
ROASTS**

Serves 2/3

Suffolk slow roast shoulder of lamb 52/75
Chateaubriand 550g 85
Cote de bouef 700g 75

MAINS

Cod wrapped in bacon, fermented turnip, saffron potatoes, sauce gribiche 21
Fish & Chips – North Sea line-caught haddock, triple-cooked chips, mushy peas, tartare sauce 18.5
Wild mushroom pappardelle, Parmesan, truffle (v, vg*) 19

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