

Sunday menu served until 9pm



Bloody Mary 12.5 | Virgin Mary 6.5

FOR THE TABLE Crackling, burnt apple purée 5 | Gordal olives (vg) 5.5
Focaccia, olive oil & balsamic (v) 5.5

STARTERS Chunky vegetable & cannellini bean soup, Parmesan (v, vg*) 7
Pan-seared scallops, poached rhubarb, salted popcorn 15
Duck & orange croquettes, chive aioli 9.5
Fried baby squid, black lime salt, green chilli, aioli 9.5
Poached pear, walnut & Stilton salad, balsamic (v) 8.5
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 ROAST Suffolk slow-roast shoulder of lamb 67
Chateaubriand 550g 85
Serves 2-3 Côte de Boeuf 700g 75

MAINS Fish stew: seabass, clams, mussels, prawns & samphire, roasted fennel, saffron & chilli aioli 23
Fish & chips – North Sea haddock, triple-cooked chips, mushy peas, tartare sauce 18.5
Delica pumpkin risotto, toasted hazelnut, crispy sage (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