



THE WHEATSHEAF

Sunday

House focaccia, oil & balsamic (v) 5.5

Gordal olives (vg) 5.5

Pork crackling, apple sauce 6

Red onion & brie sausage roll 7 | Lamb & mint scotch egg 7

STARTERS

Whipped feta, radish, herb oil, pickled watermelon, flatbread (v) 8

Crab & leek rarebit, sourdough 12

Shepherd's pie croquettes, minted mayonnaise 9.5

Curried roast & puréed cauliflower, pine nut dukkah, tempura leaf, whisky-soaked raisins (vg) 9.5

Crispy fried squid, green chilli, aioli 9.5

Breaded halloumi, aioli, hot sauce (v) 8.5

MAINS

Pan-fried sea trout fillet, crab, new potatoes, purple sprouting broccoli, crab bisque, parsley oil 23

Fish & chips – North Sea haddock, triple-cooked chips, mushy peas, tartare sauce 18.5

Harissa aubergine, pea, mint & pomegranate tabbouleh salad, tahini & lemon yoghurt (vg) 17.5

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

Cauliflower cheese to share (v) 8

SHARING ROASTS (FOR 2-3)

Suffolk slow-roast shoulder of lamb 71

35-day aged côte de bœuf, 750g 75

Hereford chateaubriand, 600g 85

Roasties (vg) 6

Extra Yorkshire pudding (v) 1.5

Pigs in blankets 6

Skin-on fries (vg) 5.5

Sage & onion pork stuffing 5

Sunday vegetables (vg) 5.5



THE 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