



# THE WHEATSHEAF

Sunday

## STARTERS

- Whipped feta, radish, herb oil, pickled watermelon, flatbread (v) 8  
Crab & leek rarebit, sourdough 12  
Chorizo & Manchego croquettes, aioli 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  
Burrata, grilled peach, panzanella salad, balsamic (v) 12

## 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

## SIDES

- |                              |                                 |
|------------------------------|---------------------------------|
| 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