



THE WHEATSHEAF

Sunday

Gordal olives (vg) 5.5 | Focaccia, oil & balsamic (vg) 5.5
Thai prawn & pork scotch egg 7.5 | Crackling, apple purée 5

STARTERS

Coronation chicken croquettes, curried mayonnaise 9.5
Devilleed Cornish sardines, toasted sourdough 10
Roast carrot hummus, fermented chilli, basil oil, flatbread (vg) 9
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

Butter-poached salmon, fennel & new potato salad, watercress pistou 20.5
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
Truffled asparagus, pea & goats cheese linguine (v) 17

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
Slow-cooked lamb belly, lamb croquette 26
Cauliflower cheese to share (v) 8

SHARING ROASTS (FOR 2-3)

Suffolk slow-roast shoulder of lamb 71
550g Hereford Chateaubriand 85
750g Côte de bœuf 80

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