



THE WHEATSHEAF

Sunday

Gordal olives (vg) 5.5 | Focaccia, oil & balsamic (vg) 5.5 | Crackling, apple purée 5

STARTERS

- Ham & pea croquettes, pea puree 9.5
- Smoked babaganoush, sesame, molasses, crisp bread (vg) 8.5
- Crispy fried squid, green chilli, aioli 9.5
- Breaded halloumi, aioli, hot sauce (v) 8.5
- Burrata, grilled peach, panzanella salad, balsamic (v) 12
- Black pudding scotch egg 7.5

MAINS

- Whole grilled gilt head bream, summer salad, shoestring fries 26
- West country chicken, pancetta, pea & broad bean salad, soft egg, tarragon & mustard dressing 10/18
- Fish & chips – North Sea haddock, triple-cooked chips, mushy peas, tartare sauce 18.5
- Summer squash, pinenut, courgette & spinach rolled lasagne, tomato & onion salad (v) 18.5

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
- 550g Hereford Chateaubriand 85
- 750g Côte de bœuf 80

SIDES

- Roasties (vg) 6
- Triple cooked chips 6
- Sage & onion pork stuffing 5
- Extra Yorkshire pudding (v) 1.5
- Skin-on fries (vg) 5.5
- 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

