



THE WHEATSHEAF

Sunday

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

SMALL PLATES

Hog roast sausage roll, mustard 7.5

Black pudding scotch egg, HP sauce 7.5

Ham hock, pea & cheddar croquettes, mustard mayo 9.5

Butterbean hummus, harissa, lemon oil, flatbread (vg) 9.5

Crispy fried squid, green chilli, aioli 9.5

Breaded halloumi, aioli, hot sauce (v) 8.5

MAINS

Pan-roast stone bass, tomato compote, roasted ratte potatoes, basil, saffron aioli 25

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

Tarragon gnocchi, green beans, artichoke, shaved walnut, lemon oil (vg) 17

ROASTS

All 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 ROASTS

serves 2-3

Suffolk slow-roast shoulder of lamb 71

750g Côte de bœuf 80

550g Chateaubriand 85

SIDES

Triple cooked chips 6 Extra Yorkshire pudding (v) 1.5

Roasties (vg) 6 Skin-on fries (vg) 5.5

Sage & onion pork stuffing 5.5 Sunday vegetables (vg) 5.5

Cauliflower cheese to share (v) 8 Pigs in blankets 6.5



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