THE WHEATSHEAF

Sunday

SNACKS

Nocellara olives 5.5 | Focaccia, oil & balsamic | Crackling, apple purée 5

SMALL PLATES

Hog roast sausage roll, mustard 7.5

Chicken & 'Nduja croquettes, sun blushed tomato mayo 9.5

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

Crispy fried squid, chilli, aioli 9.5

Breaded halloumi, aioli, hot sauce (v) 8.5

Rabbit, prune, early grey, carrot & cabbage terrine, toast & butter 9.5

ROASTS

All roasts & sharers 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 (for 2-3)

Suffolk slow-roast shoulder of lamb 71

750g Côte de bœuf 80

550g Chateaubriand 85

MAINS

Roasted hake supreme, champ mash, bacon, roast onion, mussel & cider butter 22.5

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

SIDES

Cauliflower cheese to share (v) 8

Triple cooked chips 6

Roasties (vg) 6

Sage & onion pork stuffing 6

Pigs in blankets 7

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