THE WHEATSHEAF

Sunday

SNACKS

Nocellara olives (vg) 5.5 | Focaccia, oil & balsamic (vg) 5.5 | Pork crackling, apple sauce 5.5

Hog roast sausage roll, mustard 7.5 | Black pudding scotch egg, HP sauce 7.5

SMALL PLATES

Lightly smoked wood pigeon breast, lacquered nuts, celeriac remoulade 9

Prawn cocktail - North Atlantic prawns, Marie Rose sauce, buttered bread 9

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

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 25.5

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 85

550g Chateaubriand 85

MAINS

Butterflied seabass, roasted heritage beetroot, horseradish crème fraîche 26

Fish & chips – North Sea haddock, triple-cooked chips, mushy peas, tartare sauce 19

Tikka roasted celeriac, coconut & lentil dahl, tahini dressing, pomegranate, onion bhaji (vg) 18.5

SIDES

Cauliflower cheese to share (v) 8

Triple cooked chips (vg) 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