



Sunday Menu

Starters

Smoked King Prawns, tomato & mascarpone velouté, toasted brioche
£7.50 (gfa)

Soup of the day, chefs' homemade bread, salted butter
£6.00 (gfa/dfa)

Confit chicken & leek terrine, prosciutto, apple & pear chutney, toasted brioche
£7.50(gfa)

Chef's homemade mixed breads, olives, flavoured butter
£7.50 (dfa)

Toasted Sourdough, confit tomatoes, fig, prosciutto, burrata
£7.25 (gfa/v opt)

Mains

All our roast dinners are served with seasonal vegetables, roast potatoes, Yorkshire pudding
& gravy
£19.50 (gfa/dfa)

Roast beef

Roast lamb

Roast of the week

Vegetable roast (v)

Grilled Aubergine, giant Israeli cous cous, samphire, beetroot ketchup, roasted red peppers
£16 (gfa/ve)

Cornish Hake Fillet, orzo pasta, champagne butter sauce, bacon jam
£23 (gfa)

Pub Favourites

Wheatsheaf classic burger, cheddar cheese, bacon, lettuce, tomato, American mustard, ketchup, chips
£16.50 (gfa/dfa)

Crispy chicken burger, streaky bacon, lettuce, tomato, chilli mayo, cheddar cheese, chips
£16.50 (gfa/dfa)

Vegan burger, lettuce, tomato, vegan cheese, mayonnaise, chips
£16.50 (gfa/v/ve)

Battered haddock, crushed peas, tartar sauce, chips
£16.50 (gfa/dfa)

Sausage & mash, gravy, seasonal vegetables
£15.50 (gf/dfa)

8oz sirloin steak, portobello mushroom, vine tomatoes, peppercorn sauce, chips
£28 (gfa/dfa)

Dessert

Honey & Ginger Sponge, yuzu mascarpone
£7.50 (v)

Disaronno Poached Pear, flaked almonds, chocolate ganache, champagne sorbet
£7 (gf/ve)

Spiced Pumpkin Tart, candied pecans, butterscotch Chantilly
£7.50 (gfa/v)

Peanut Butter Delice, salted caramel, sesame tuile, milk chocolate ice cream
£7.50 (gfa)

Vanilla Panna Cotta, poached rhubarb, toffee popcorn, rhubarb gel
£7 (gf)

Allergen Key

gfa = gluten free option available
dfa = dairy free option available
v = vegetarian

gf = gluten free
df = dairy free
ve = vegan