



The Wheatsheaf Sunday Menu

Starters

Soup of the Day £7 (gfa/dfa)
homemade bread, salted butter

Mixed Breads £7.50
olives, flavoured butter

Confit Duck & Apricot Terrine £8 (gfa/dfa)
pickled vegetables, toasted ryebread

Beetroot Tartar £8 (gf/dfa)
smoked goats curd, chive oil, toasted pine nuts

Tiger Prawns £10 (gfa)
lobster & vanilla bisque, confit cherry tomatoes, crostini



Mains

All our roast dinners are served with seasonal vegetables, roast potatoes, Yorkshire pudding & gravy

£19.75 (gfa/dfa)

Roast Beef
Roast Lamb
Roast of the Week
Vegetarian Roast (v)

Cauliflower Cheese Sharer £6.50 (gf)

Salt Baked Celeriac £17 (gf/ve)

wild mushrooms, kale, roasted pinenut crumb, pickled carrot mushroom and thyme sauce

King Prawn Pappardelle £18 (gfa/dfa)
roasted tomato sauce, basil

Pub Favourites

Wheatsheaf Classic Burger £16.50 (gfa/dfa)
gouda cheese, bacon, lettuce, tomato, burger sauce, chips

Crispy Chicken Thigh Burger £16.50 (gfa/dfa)
gouda cheese, lettuce, tomato, chilli mayo, chips

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

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

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



To Finish

Burnt Honey Parfait £8 (gfa)

bee pollen, lemon curd, honey tuile

Pistachio & Olive Oil Cake £8 (vea)

glazed apricot, vanilla ice cream

Blood Orange and Passionfruit Cheesecake £8 (gf/v)

brandy snap, blood orange sorbet, basil gel

White Chocolate Crèmeux £8 (gfa)

coffee gel, hazelnut chocolate soil, coffee sponge, espresso ice cream

Earl Grey Sticky Toffee Pudding £8

butterscotch sauce, caramelised biscuit ice cream

Allergen Key

gfa = gluten free option available

dfa = dairy free option available

v = vegetarian

vea = vegan option available

gf = gluten free

df = dairy free

ve = vegan