



The Wheatsheaf Sunday Menu

Starters

Garlic Butter & Chilli King Prawns £10 (gfa/dfa)

Stone baked flatbread

English Asparagus £8.50(vea/gf)

Crispy hen's eggs, smoked rapeseed, goat's cheese mousse

Bread & Olives £8

Balsamic vinegar, marinated olives, olive oil & toasted focaccia

Crispy Pork Belly £9.50 (gf)

Apple & Fennel slaw, burnt apple puree

Soup of The Day £7.50 (gfa/dfa)

Warm focaccia, salted butter

Mains

All our roast dinners are served with seasonal vegetables, roast potatoes and one of our famous homemade Yorkshire puddings & gravy

£19.75 (gfa/dfa)

Roast Beef

Roast Lamb

Roast of the Week

Vegetarian Roast (v)

Vegan Nut Roast or Vegetarian Sausages (gf)

Why not add a sharing portion of Cauliflower Cheese (gf) to your meal for just £6.75?

Hake Fillet £20 (gf/dfa)

Wild garlic velouté, hispi cabbage, pickled beetroot

Chargrilled Hispi Cabbage £17 (gfa/dfa/v/ve)

Bean butter ragu, toasted focaccia

Pub Favourites

Chicken Caesar Schnitzel £17 (gfa/dfa)

Romaine lettuce, croutons, aged parmesan

Wheatsheaf Classic Beef Burger £17 (gfa/dfa)

Smoked cheddar cheese, streaky bacon, truffle mayo, tomato, lettuce, chips

Crispy Chicken Thigh Burger £17 (gfa/dfa)

Smoked cheddar cheese, chilli mayo, tomato, lettuce, chips

Spinach & Lentil Vegan Burger £17 (gf/df/ve)

Smoked applewood cheddar, vegan mayo, lettuce, tomato, chips

Cod & Chips £17.50 (gfa/dfa)

Crushed peas, tartar sauce

8oz Sirloin Steak £28.50 (gf/dfa)

Cherry vine tomatoes, English asparagus, peppercorn sauce, chips

Dessert

Dark Chocolate & Sea Salt Delice £8.50 (gf)

Tonka bean mascarpone, rum poached pear

Mille-feuille £8.50

Coconut & white chocolate cream, mango gel, toasted almonds

Rhubarb & Pistachio Tart £8.50 (gfa)

Raspberry meringue, pistachio ganache

Lemon & Lavender Sponge £8.50 (ve)

Lavender gel, candied lemon, gin & lemon sorbet

Elderflower Panna Cotta £8.50 (gf)

Strawberry tea, cardamom tuile

Two Scoop Ice Cream £4.50 (gfa/vea)

Ask your server for today's flavours

Allergen Key

gfa = gluten free option available, gf = gluten free, dfa = dairy free option available, v = vegetarian, ve = vegan

Dessert Wine:

Vigna Moresca Moscato £5 (served as 50ml)

Hints of apricot jam, candied citrus fruits, Zagara flowers & honey. Pleasantly sweet taste, full bodied and persistent to the palate

Hot Drinks

From our friends at Jute Coffee, Thrapston

Americano £2.90

Cappuccino £3.30

Latte £3.30

Flat White £3.10

Single/Double Espresso £2.65/£2.80

Macchiato £2.90

Mocha £3.30

Liqueur Coffee £7.20

Disaronno, Jameson, Glenlivet, Tia Maria, Baileys, Martell

Hot Chocolate £3.40

Liqueur Hot Chocolate £8.20

Disaronno, Jameson, Glenlivet, Tia Maria, Baileys, Martell

Pot of Tea £2.60

English Breakfast

Pot of Speciality Tea £2.75

Peppermint / Earl Grey

Ask our team for a full range of decaf & milk alternatives