



# Easter at The Wheatsheaf

**TWO COURSES,  
£29**

**Happy Easter**

**THREE COURSES,  
£36**

## STARTERS

### Lamb Kofta (gfa)

chimichurri, stone baked flatbread

### Curried Carrot & Coconut Soup (gfa/dfa)

homemade bread, salted butter

### Cured Mackerel (gf)

compressed watermelon, feta, baked lemon dressing

### Wood Pigeon

cherry & port reduction, potato crisps, spinach, bitter leaf salad

## MAINS

### Roast Beef

### Rosemary & Garlic Leg of Lamb

### Vegetarian Nut Roast

All our roast dinners are served with pork & sage stuffing, spring greens, honey glazed carrots, parsnips, garlic & rosemary roast potatoes, our famous homemade Yorkshire puddings & gravy (gfa/dfa)

### Pork Belly (gf)

pea & lardon fricassée, dauphinoise potato, asparagus, thyme jus

### Sea Trout (gf/dfa)

Parisian potatoes, wild garlic sauce, apple & fennel slaw

## TO FINISH

### White Chocolate & Orange Hot Cross Bun Pudding (gfa)

crème anglaise

### Almond Tart

cherry compote, cherry ice cream

### Deconstructed Tiramisu (gf)

whipped mascarpone, coffee gel, chocolate mousse, coffee sponge

### Lemon & Lavender Sponge (ve)

Lavender gel, candied lemon, gin & lemon sorbet

*GF: gluten free GFA: gluten free available DF: dairy free  
DFA: dairy free available VE: vegan V: vegetarian*