



SUNDAY

Starters:

Bread & Olives (gfa/df)	£7.00	Chorizo & Potato Hash (gf/dfa)	£8.00
Balsamic vinegar & olive oil		Caramelised onions & red peppers	
Wild Mushroom Focaccia (gfa)	£9.00	Smoked Onion & Gruyere Cheese Tart (gfa/vea)	£9.00
Truffle & thyme sauce, crispy prosciutto		Baby beetroot & rocket salad	
Soup Of The Day (gfa/dfa)	£7.00		
House bread, salted butter			

Mains:

Pappardelle (gfa/dfa)	£20.00
Slow-cooked beef, parmesan	
Pumpkin Risotto (gfa/vea)	£16.00
Glazed oyster mushroom	
Add chorizo for £3	
Wheatsheaf Classic Beef Burger (gfa/dfa)	£18.00
Gruyere Cheese, smoked onion marmalade, brown butter mayo, lettuce, tomato & chips	
Crispy Chicken Burger (gfa/dfa)	£18.00
Gruyere cheese, scotch bonnet mayo, pickled red onions, lettuce, tomato & chips	
Fish & Chips (gf/df)	£18.00
Homemade tartare sauce, crushed peas	
Pumpkin & Spinach Burger (gfa/dfa/ve)	£17.00
Vegan mayo, pickled red onions, lettuce, tomato & chips	

Sunday Roasts:

*All our roast dinners are served with seasonal vegetables, crispy roast potatoes, gravy, and one of our **Famous Homemade Yorkshire Puddings** (gfa/dfa)*

Roast Beef	£19.75
Roasted Leg of Lamb	£19.75
Roasted Pork Loin	£19.75
Vegan Nut Roast (v)	£19.75

Extras:

Sharing Cauliflower Cheese (gf)	£6.75
Stuffing (gfa)	£1.50
Seasonal Vegetables (gfa/dfa)	£4.00

Desserts:

Triple Chocolate Brownie (gf)	£8.00
Vanilla ice cream	
Eton Mess of the week (gf)	£8.00
Ask your server for this week's fruit or berry selection	
Tiramisu	£8.00
Pistachio cream	
Spiced Orange Rice Pudding (gf)	£8.00
Roasted pecans	
Salted Caramel Cheesecake (ve/gf)	£8.00
Toffee popcorn, freeze-dried apple	
Two Scoop Ice Cream or Sorbet (vea/gfa)	£5.50
Ask your server for today's flavours	

Allergen Key

GFA = gluten free available	GF = gluten free
DFA = dairy free available	DF = dairy free
VEA = vegan option available	VE = vegan
V = vegetarian	

Please note that all of our food is freshly prepared on site, where nuts, gluten & other allergens may be present.