



## Starters:

<b>Focaccia Bread &amp; Mixed Olives</b>	<b>£7.00</b>
Balsamic vinegar & olive oil	
<b>Wild Mushroom Focaccia (gfa)</b>	<b>£9.00</b>
Garlic, cream & chive sauce	
<b>Soup of the Day (gfa/dfa)</b>	<b>£7.50</b>
Homemade focaccia, Maldon salted butter	

## Mains:

<b>Vegan Cottage Pie (gf/df)</b>	<b>£17.00</b>
Seasonal vegetables, vegan gravy	
<b>Homemade Lasagne</b>	<b>£18.00</b>
Homemade garlic focaccia, fresh salad	
<b>The Wheatsheaf Classic Beef Burger (gfa/dfa)</b>	<b>£18.50</b>
Two 3oz beef patties, Manchego cheese, smoked streaky bacon, chipotle mayo, lettuce, tomato & chips	
<b>Southern Fried Chicken Burger (gfa/dfa)</b>	<b>£18.00</b>
Manchego cheese, smoked streaky bacon, chipotle mayo, lettuce, tomato & chips	
<b>Fish &amp; Chips (gfa/dfa)</b>	<b>£18.00</b>
Minted peas, homemade tartar sauce, chips	
<b>Beetroot &amp; Chickpea Burger (gfa/dfa/ve)</b>	<b>£17.00</b>
Vegan mayo, red onion marmalade, lettuce, tomato & chips	

### Allergen Key

<b>GFA</b> = gluten free available	<b>GF</b> = gluten free
<b>DFA</b> = dairy free available	<b>DF</b> = dairy free
<b>VEA</b> = vegan option available	<b>VE</b> = vegan
<b>V</b> = vegetarian	

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

<b>King Scallops (gf,df)</b>	<b>£13.00</b>
Smoked pancetta & black pudding crumb, pea & mint puree	
<b>Bacon, Brie &amp; Cranberry Tart (gfa)</b>	<b>£9.00</b>
Herb oil, fresh salad leaves	

## 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)*

<b>Roast Beef</b>	<b>£19.95</b>
<b>Roasted Leg of Lamb</b>	<b>£19.95</b>
<b>Roasted Pork Loin</b>	<b>£19.95</b>
<b>Vegetarian Sausages (v)</b>	<b>£19.95</b>

### Sides:

<b>Sharing Cauliflower Cheese (gf)</b>	<b>£6.75</b>
<b>Homemade Stuffing (gfa)</b>	<b>£1.50</b>
<b>Seasonal Vegetables (gfa/dfa)</b>	<b>£5.00</b>
<b>Hasselback Potato (gf)</b>	<b>£7.00</b>
<b>Fresh Watercress Salad</b>	<b>£5.00</b>

## Desserts:

***Homemade desserts, just like the countryside intended!***

<b>Homemade Cheesecake (gf)</b>	<b>£8.00</b>
<i>Ask your server for this week's flavouring</i>	
<b>Lemon Tart (dfa)</b>	<b>£8.00</b>
Fresh raspberries, raspberry crumb, Chantilly cream	
<b>Wheatsheaf Crumble (gfa)</b>	<b>£8.00</b>
Served with vanilla ice cream <b>or</b> custard	
<b>Hot Chocolate Fudge Cake (gf/df)</b>	<b>£8.00</b>
Rich chocolate sauce, vanilla ice cream	
<b>Cheeseboard (gfa)</b>	<b>£13.00</b>
Trio of local cheese, grapes, chutney, mixed crackers	
<b>Two Scoop Ice Cream &amp; Sorbet (gfa/dfa)</b>	<b>£5.50</b>
<i>Ask your server for this week's flavours</i>	