SUNDAY

Starters:

Cider Braised Croquettes (gf/dfa) **£8.50**
Pulled pork, caramelised onion & chive aioli, parmesan cheese, smoked apple purée

Chicken Liver Pâté (gfa) **£8.50**
Onion chutney, toasted sourdough, lightly salted butter

Soup of the Day (gfa/dfa) **£8.00**
Toasted sourdough, lightly salted butter

Baked Mini Camembert (gfa/v) **£8.00**
Pistachio, sweet onion chutney, honey, ciabatta

Mussels Marinière (gfa) **£8.50**
White wine, shallots, garlic butter, ciabatta

Red Pepper Hummus (gf/df) **£8.00**
Confit tomatoes, marinated olives, red onion, basil olive dressing, croutons

Mains:

The Wheatsheaf Beef Burger (gfa/dfa) **£18.50**
6oz beef patty, cheddar cheese, streaky bacon, lettuce, tomato, burger sauce, homemade slaw, chips

Buttermilk Chicken Burger (gfa/dfa) **£18.50**
Cheddar cheese, lettuce, tomato, ranch dressing, homemade slaw, chips

Cod & Chips (gfa/dfa) **£19.00**
Garden peas, homemade tartar sauce, chips, lemon wedge

Pumpkin & Spinach Burger (gfa/dfa/ve) **£18.00**
Vegan mayonnaise, lettuce, tomato, chips

Thai Red Vegetable Curry (gf/dfa/ve) **£17.00**
Steamed basmati rice, salt & chilli prawn crackers
Add Chicken for £3

Sausage & Mash (gf) **£18.50**
Seasonal vegetables, caramelised onion gravy

Sunday Roasts:

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

Roast Sirloin Beef	**£22.00**
Roasted Leg of Lamb	**£22.00**
Roast of The Week	**£22.00**
Trio of Meats	**£24.00**
Homemade Vegetarian Nut Roast (gf/v)	**£21.00**

Make Your Roast Even Better:

Cauliflower Cheese (gf)	**£6.75**
Seasonal Vegetables (gfa/dfa)	**£5.00**
Homemade Stuffing (gfa)	**£1.50**

Desserts:

Homemade desserts, just like the countryside intended!

Peanut Butter & Dark Chocolate Mousse (gf) **£8.50**
Honeycomb pieces, vanilla ice-cream, orange & whisky glaze

Pistachio Cake (vea) **£8.50**
Pistachio ganache, raspberry sorbet, dried raspberries, pistachio sauce

Wheatsheaf Crumble (gf/dfa) **£8.50**
Vanilla ice cream (df) ***or*** custard

Mango Cheesecake (gf) **£8.50**
Mango compote, blackcurrant sorbet

Warm Chocolate Cookie Dough **£8.50**
Salted caramel ice-cream

Two Scoop Ice-Cream & Sorbet (gfa/dfa) **£5.50**
Ask your server for this week's flavours

Allergen Key

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

All dishes are freshly prepared in our kitchen. Please speak to a member of our team about any allergies