



Sunday Menu

Starters

Wild mushroom arancini, truffle & shallot velouté, lemon balm pesto
£7.95 (v)

Mango habanero king prawns, sweetcorn salsa, crostini
£8.50 (gfa/dfa)

Soup of the day, chefs homemade bread, salted butter
£6.00 (gfa/dfa)

Lamb koftas, beetroot hummus, flat bread
£8.25 (gfa/dfa)

Chef's homemade mixed breads, olives, flavoured butter
£7.50 (dfa)

Mains

All our roast dinners are served with seasonal vegetables, roast potatoes, Yorkshire pudding & gravy
£19.50 (gfa/dfa)

Roast beef
Roast lamb
Roast of the week
Vegetable roast (ve)

Cod loin, orzo pasta, pea purée, confit tomato, broad beans, bacon jam, Parmesan
£23 (gfa/dfa)

Courgette and basil risotto, summer squash, thyme cherry tomatoes
£16 (gf/v)

Pub Favourites

Wheatsheaf classic burger, cheddar cheese, bacon, lettuce, tomato, red onion,
American mustard, ketchup, chips
£16.50 (gfa/dfa)

Crispy chicken burger, streaky bacon, lettuce, pickled red onions, chilli mayo, cheddar cheese,
chips
£16.50 (gfa/dfa)

Vegan burger, portobello mushroom, lettuce, tomato, red onion, vegan cheese, mayonnaise,
chips
£16.50 (gfa/v/ve)

Battered haddock, crushed peas, tartar sauce, chips
£16.50 (gfa/dfa)

Sausage & mash, gravy, seasonal vegetables
£15.50 (gf/dfa)

8oz sirloin steak, portobello mushroom, vine tomatoes, peppercorn sauce, chips
£28 (gfa/dfa)

Dessert

White chocolate delice, raspberry gel, pistachio sponge, chocolate tuile, raspberry sorbet
£7.50

Earl Grey sticky toffee pudding, caramel sauce, Madagascan ice cream
£7

Strawberry parfait, elderflower gel, meringue kisses, gin macerated strawberries, basil gel
£7.50 (gf/v)

Lemon tart, yuzu mascarpone, pink grapefruit sauce
£7.75 (gfa/v)

Dark chocolate Crèmeux, fruits of the forest, toasted almonds, blackberry sorbet
£7 (gf/df/v/ve)

Allergen Key

gfa = gluten free option available
dfa = dairy free option available
v = vegetarian

gf = gluten free
df = dairy free
ve - vegan