



Sunday Menu

LIGHT BITES

Marinated olives and sun blush tomatoes (ve, g)	4.75
Selection of bread, olive oil, balsamic vinegar and roasted red pepper hummus (ve)	5.00
Pork pie and piccalilli	4.00
Garlic bread	4.25
Cheesy garlic bread	5.25

STARTERS

Soup of the day with crusty bread (ve, o)	6.50
Chicken liver, brandy and herb pate, red onion chutney, toasted bloomer (o)	8.25
Classic prawn cocktail, granary bread (o)	9.25
Wheatsheaf smokie, granary bread (o)	9.75

ROASTS

Roast leg of lamb (o)	18.00
Roast Sirloin of beef (o)	18.50
Roast loin of pork, sausage meat stuffing, crackling (o)	17.00
Roast chicken, sausage meat stuffing, pig in blanket (o)	17.00
Mixed roast, beef, chicken, pork, sausage meat stuffing, pig in blanket, crackling (o)	20.00
All the above roasts are served with Yorkshire pudding, roast potatoes, gravy & seasonal vegetables	
Vegan roast, garlic and herb roast potatoes, seasonal vegetables	17.00

MAINS

Large Wheatsheaf smokie, chunky chips	18.50
Chicken salad, bacon, avocado, sun blush tomatoes, croutons, parmesan dressing (o)	16.00
Bacon and cheeseburger, sesame seeded bun, salad, relish, slaw, fries	16.00
Signature stilton burger, sesame seeded bun, salad, bacon, chilli jam, slaw, beef dripping chips	17.50
Sweet potato, spinach & chickpea burger, sesame seeded bun, salad smashed avocado, sweet chilli sauce, fries (ve)	16.00

BAGUETTES

Roast chicken, stuffing, cranberry sauce, chips, a jug of gravy	11.75
Roast Sirloin of beef, horseradish sauce, chips, a jug of gravy	11.75
Roast loin of pork, stuffing, apple sauce, chips, a jug of gravy	11.75

SIDES

Seasonal vegetables	3.75	Roast potatoes	3.75	Chunky chips	3.75
Cauliflower cheese	4.00	Pigs in blankets	3.75	Beef dripping chips	4.75
Yorkshire pudding	1.50	New potatoes	3.75	French Fries	3.7

Food allergies and intolerances – please speak to a member of staff about the ingredients in your meal when placing your order.

v-suitable for vegetarians

ve- suitable for vegans

g- gluten free

o- option to be gluten free