



# Sunday Menu

## LIGHT BITES

Marinated olives and sun blush tomatoes (ve, g)	4.50
Selection of bread, olive oil, balsamic vinegar	4.75
Garlic bread	4.50
Cheesy garlic bread	5.50

## STARTERS

Soup of the day, cottage roll (ve, o)	7.00
Chicken liver, brandy and herb pate, red currant jelly, toasted bloomer (o)	8.95
Classic prawn cocktail, granary bread (o)	10.00
Wheatsheaf smokie, cottage roll (o)	10.50
Chicken and ham hock terrine, piccalilli mayonnaise (g)	9.00

## ROASTS

Roast leg of lamb (o)	18.75
Roast Sirloin of beef (o)	19.75
Roast loin of pork, sausage meat stuffing, crackling (o)	18.00
Roast chicken, sausage meat stuffing, pig in blanket (o)	18.25
Mixed roast, beef, chicken, pork, sausage meat stuffing, pig in blanket, crackling (o)	22.50
All the above roasts are served with Yorkshire pudding, roast potatoes, gravy & seasonal vegetables.	
Vegan roast, garlic and herb roast potatoes, seasonal vegetables	17.75

## MAINS

Large Wheatsheaf smokie, chunky chips	19.50
Spring vegetable risotto, watercress, herb dressing (ve)	17.75
Chimichurri halloumi burger, pineapple salsa, red onion, pepper, slaw, fries (v)	16.75
Bacon and cheeseburger, salad, relish, slaw, fries	16.75
Signature stilton burger, salad, bacon, chilli jam, slaw, beef dripping chips	18.00

## 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	4.00	Roast potatoes	4.00	Chunky chips	4.00
Cauliflower cheese	4.50	Pigs in blankets	4.50	Beef dripping chips	4.75
Yorkshire pudding	1.50	New potatoes	4.00	French Fries	4.00

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