



Sundays at The Wheatsheaf Inn

A Real Pub, Local and Proud

We do not cook 'fast food', we cook fresh food as fast as possible !

Nibbles

Marinated olives (ve,gf) 4.50

Bread selection served with olive oil and balsamic vinegar (ve) 4.75

Garlic bread (v) 5.00

Cheesy garlic bread (v) 6.00

To begin

Soup of the day served with granary bread (ve,o) 8.00

Chicken liver and brandy pâté served with warm granary toast and redcurrant jelly (o) 9.50

Wheatsheaf smokies served with granary bread (o) 11.75

Prawn and crayfish cocktail, little gem lettuce, cucumber and Marie rose sauce (gf) 11.50

Teriyaki cauliflower hirata boa bun with an oriental dipping sauce (ve) 10.25

To follow

Roast Sirloin of beef (o) 22.50

Slow roasted leg of lamb (o) 22.00

Roast loin of pork, sausage meat stuffing and crackling (o) 20.00

Roast chicken breast, sausage meat stuffing and a pig in blanket (o) 20.00

Mixed roast, beef, pork, chicken, stuffing, crackling and a pig in blanket (o) 25.00

All the above roasts are served with Yorkshire pudding, roast potatoes, gravy and seasonal vegetables

Vegan roast, garlic and herb roast potatoes and seasonal vegetables (ve) 19.00

Large Wheatsheaf smokies served with chips (o) 19.50

Bacon and cheese burger, relish, slaw and fries 18.00

Cheese, leek and potato pie served with mixed green vegetables (v) 18.50

Hot roast baguettes

Roast chicken, stuffing, cranberry sauce, chips and a jug of gravy 12.50

Roast sirloin of beef, horseradish sauce, chips and a jug of gravy 12.95

Roast loin of pork, stuffing, apple sauce, chips and a jug of gravy 12.50

Extras

Roast potatoes 4.50

Yorkshire pudding 1.50

Cauliflower cheese 5.00

Seasonal vegetables 4.50

Pigs in blankets 4.50

Mash potato 4.50

Chunky chips 4.25

Beef dripping chips 5.25

French fries 4.25

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 gf- gluten free o- option to adapt dish to gluten free.