

# The Wheatsheaf Inn

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## Sunday Roast

<b>Draught</b>		<b>Wine by the glass 175ml</b>		<b>Coffee</b>	
Morretti	4.6% £6.00	Ancona Rose	£6.85	Americano	£2.70
Cruzcampo	4.4% £6.00	Allamanda Pinot Grigio	£7.30	Cappuccino	£2.90
Guinness	4.4% £5.90	Primordial White	£6.00	Latte	£3.10
Brixton Pale Ale	4.2% £6.10	Ara Sauvignon Blanc	£7.85	Flat White	£2.95
Thatcher's Gold	4.8% £5.30	Castillo Tempranillo	£6.00	Tea	£2.30
Neck Oil Session	4.3% £6.30	El Colectivo Malbec	£6.20	Hot Chocolate	£2.90

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*Guest ales and extensive wine list available*

### While you wait

Warm focaccia, olives, olive oil and balsamic (v)	£6.95
Hummus, mint oil, spiced dukkah, flatbread (v)	£6.50
Blue cheese arancini, salt baked beetroot, romesco sauce (v/n)	£7.50
Buffalo cauliflower bites with tahini dip (v)	£6.95

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### Starters

Truffled wild mushrooms on focaccia toast with garlic cream sauce (v)	£8.95
Scotch egg, tomato & onion chutney, bitter leaf salad, fresh apple	£9.95
Whipped ricotta, salt baked beetroot, hazelnuts, chimmichurri, focaccia crisp (v/n)	£7.95
Seasonal soup, warm focaccia and butter (ve)	£7.95

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### Roasts

Medium rare roast beef sirloin	£20.00
Cider braised pork belly	£20.00
Chicken leg and breast	£19.00
Mixed nut, leek & lentil roast (ve*)	£18.00

*All roasts are served with mashed swede & onion, maple roasted root veg, seasonal buttered greens, thyme and garlic roast potatoes, proper Yorkshire pudding and rich red wine jus (\*without Yorkshire pudding)*

(v) - vegetarian (ve) - vegan (n) - contains nuts

*Although every care is taken in our kitchen when preparing, we cannot guarantee any of our dishes are 100% free of allergens. If you have any dietary requirements, please let a member of staff know.*

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## Mains

**The Wheatsheaf Burger** *hand crafted beef burger, smoked streaky bacon, burger relish cheddar cheese, rainbow slaw, gherkin, skinny fries* £17.95

**Pumpkin gnocchi** *sage butter, mixed leaf and toasted hazelnut salad, lemon dressing (ve/n)* £16.95

**Fish and chips** *cider battered haddock fillet, thick cut chips, minted garden peas, tartare sauce* £17.50

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## Sides

Buttered seasonal greens (v)	£4.00	Truffle and rosemary fries (ve)	£4.50
Chunky chips (ve) (add cheese +£1)	£4.50	Cauliflower cheese, crispy onions (v)	£4.50

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