

# THE WHEATSHEAF

LUNCH Mon-Fri 12pm to 3pm | DINNER Mon-Fri 5pm to 10pm | WEEKENDS Sat-Sun 10am – 9pm

## BLOODY MARY's

£6.50

Made with V8 Juice, real horseradish and local Sipsmith Vodka

## SUNDAY ROAST

1 Course £12.95 | 2 Course £14.95 | 3 Course £16.95

### STARTERS

£4.50 each

Homemade soup of the day served with warm bread & butter (V)

Mini bavette steak served with bruschetta roasted pimentos and a light spicy dressing

Smoked salmon and prawn parcels with mizuna salad and sundried tomato coulis

Grilled halloumi grapes, melon, capers on a bed of mixed leaves with a honey and mint dressing

Tequila and lime marinated chicken skewers served with petit salad and pomegranate vinaigrette

### MAINS

*We cook our meat tender and tasty. If you have any requests on how you would like your meat prepared: please feel free to mention it to a member of our team.*

ABERDEEN ANGUS SIRLOIN of BEEF

CORNFED CHICKEN

HONEY GLAZED PORK BELLY

MEDITERRANEAN VEGETABLE TART

*(Served with veggie gravy)*

*All served with roast potatoes, seasonal vegetables, a Yorkshire pudding & homemade meat gravy.  
Our horseradish, apple sauce and mint sauce are all made in house.*

### SUNDAY SPECIAL

1 Course £16.95 | 2 Course £18.95 | 3 Course £20.95

ROAST RUMP OF LAMB

marinated in rosemary, thyme & garlic

*This is a true chef's special and a must for treating yourself on a lazy Sunday. It is individually cooked to order so please allow at least 20 minutes.*

### DESSERT

£4.00 each

Triple chocolate brownie & chocolate ice cream

Warm sticky toffee pudding & vanilla ice cream

Homemade crumble served with custard

Selection of homemade Ice Cream

### KIDS EAT FOR FREE

*(When an adult orders a main meal. 1 free children's meal per adult main meal)*

**CHILDRENS ROAST** £6.50

*A children's portioned roast of chicken, beef or vegetable tart served with all the trimmings*

**BABY ROAST** £2.00

*Small amount of unseasoned lean meat, blended roast vegetables with a choice meat or veggie gravy*