

GROUP MENU

THE WHEATSHEAF BINGHAM

to start

GOATS CHEESE BONBONS
honey & pistachio crumb (V)

GREEK LAMB KOFTA
fennel kimchi, sour cream (GF)

DUCK LIVER PATE
orange & beetroot salsa, brioche
toast

FETA & ROAST PEPPER
KEBABS
orange & chicory salad (GF)

HOT SMOKED SALMON
TARTARE
avocado, wasabi, sourdough (G*)

side plates

marinated olives
skinny chips
fat chips
onion rings
garlic ciabatta
seasonal vegetables

+3.50

the main event

BEER BATTERED COD
fat chips, garden/mushy peas, tartare sauce, lemon

CHICKEN & CHORIZO PAELLA
pea & watercress salad (GF)

THE CLASSIC BURGER
7oz hand pressed beef burger, cheddar cheese,
lettuce, pickles, chips

CHILLI & CHERRY RIBS
potato mille-feuille, rocket salad (G*)

MEDITERRANEAN VEGETABLES
potato gnocchi, sundried tomato pesto (V)

CHICKPEA & SUMAC CURRY
sticky rice, homemade flat bread (V) (G*)

puddings

WHITE CHOCOLATE TART
textures of mango & passion fruit

ETON MESS 'Cheesecake'
mini meringues, raspberry sorbet
(G*)

STICKY TOFFEE PUDDING
toffee sauce, vanilla ice cream

LOCAL CHEESE PLATE
cropwell stilton, lincolnshire
poacher, crackers, quince jelly (G*)

ALLERGIES & INTOLERANCES

Please make us aware on pre-ordering of each
persons requirements

*Dishes will be adapted to suit

2 Course £22

3 Course £27

