

# Sunday Menu

THE WHEATSHEAF  
Bingham

SUMMER 2024

## To Start

### BAKED BRUSHETTA

Sugar Snaps, Peas, Broadbeans, Radish

(V) 6.95

### TORCHED MACKERAL FILLET

Spiced Potato Salad, Fennel Slaw

(GF) 8.00

### BALSAMIC RED ONION TARTE TATIN

Lincolnshire Poacher & Rocket Salad

(V) 7.50

### MAPLE GLAZED BACON

Pickled Apple, Blue Cheese, Chicory

(GF) 8.00

### THAI RAMEN BOWL

*Choose Steak or Crispy Tofu*

Fermented Black Beans, Carrot,  
Spring Onion, Chilli

(V) (GF\*) Steak 8.50 or Tofu 7.50

## Sharing

### SELECTION OF HOMEMADE BREADS

Served with Chimmichurri, Garlic Aioli  
and Flavoured Butters

(V) 10.00

## Sides

SERVES 2

Buttered Mash

Garlic & Thyme Roasties

Roast Mediterranean Veg

Cauliflower Cheese

Sunday Vegetables

5.00

## Sunday Roasts

SIRLOIN OF BEEF with Carrot Puree 20.00

LEG OF LAMB with Minted Pea Puree 19.50

CHICKEN BREAST with Lemon & Thyme 18.00

ROAST GAMMON Maple Glazed 18.00

MUSHROOM & SPRING ONION WELLINGTON in Puff Pastry (V) 16.50

SUNDAY ROAST PLATTER Sirloin of Beef, Leg of Lamb, Gammon & an extra yorky! 22.00

----- SERVED WITH OUR TRADITIONAL SIDES -----

Yorkshire Pudding, Garlic & Thyme Roasties, Buttered Mash Potato, Cauliflower Cheese, Gravy, Seasonal Vegetables, Herby Stuffing

## Main Dishes

SMOKED STICKY BBQ RIBS Skinny Chips, Beetroot Slaw, Cherry Tomatoes (GF) 17.50 1/2 Rack or 21.00 Full Rack

REAL ALE BATTERED HADDOCK Fat Chips, Crushed Peas, Charred Lemon, Tartare Sauce (GF\*) 17.50

TEMPURA VEGETABLE KATSU CURRY Sticky Rice, Asian Slaw (V) (GF\*) 16.50

POTATO GNOCCHI Beauvale Blue Cheese, Texture of Mushrooms, Pinenuts (V) 17.00

DOUBLE SMASH BEEF BURGER American Cheese, Chips, Salad, Pickles (GF\*) 16.00

ITALIAN CHICKEN BURGER Chicken Breast, Pepper Pesto, Mozzarella, Chips, Salad, Pickles (GF\*) 17.00

SPICY SWEET POTATO & LENTIL BURGER Grilled Paneer, Sour Cream, Chips, Salad, Pickles (V) (GF\*) 16.50

## Puddings

ICED LIQUORICE PARFAIT Yuzu, Caramel, Salted Peanuts (GF\*) 8.00

STICKY TOFFEE PUDDING Vanilla Ice Cream, Toffee Sauce 8.00

APRICOT FRANGIPANE TART Plum Curd, Clotted Cream, Pink Peppercorn 7.50

BRITISH CHEESE PLATE Beauvale Blue, Somerset Brie, Lincolnshire Poacher, Crackers, Fruit, Chutney (GF\*) 12.00

HOMEMADE ICE CREAM & SORBETS (GF) Any 3 Scoops 5.00

Ice Cream Flavours- Eton Mess - Yuzu & Caramel - Mint Chocolate Sorbet Flavours- Peach & Raspberry - Chilli & Plum - Blackcurrant

----- MINI PUDDING & COFFEE AVAILABLE £6.95 -----

Choose a Pudding served in a Mini Portion with a Hot Drink - Americano / Cappuccino / Latte / Tea

(V) VEGETARIAN (GF) CONTAINS NO ACTIVE GLUTEN INGREDIENTS (GF\*) CAN BE MADE WITH NO ACTIVE GLUTEN INGREDIENTS.

PLEASE MAKE US AWARE OF ALLERGIES & INTOLERANCES UPON ORDERING

WE'RE A FRESH FOOD KITCHEN THEREFORE CANNOT GUARANTEE TRACES OF ALLERGENS WONT BE PRESENT