

# Sunday Menu

AUTUMN 2024

THE WHEATSHEAF  
Bingham

## Small Plates

SMOKED BEEF CROQUETTES  
Chilli & Sesame Seed Risotto  
8.95

SQUASH CANNELLONI  
Feta Cheese, Crispy Sage  
(V) (GF\*) 7.95

CURRIED MUSSELS  
Coconut Milk, Naan Bread  
(GF\*) 9.50

BEETROOT SOUFFLE  
Goats Cheese Curd, Toasted Walnuts  
(V) 8.50

MAC & CHEESE BITES  
'Blue Cheese, Smoked Cheese, Chilli Cheese'  
served with Tomato Relish  
(V) 7.95

## Sharing

HOMEMADE BREADS  
Served with Roasted Garlic, Olive Oil  
and Flavoured Butters  
(V) 10.00

## Sides

SERVES 2

Buttered Mash  
Garlic & Thyme Roasties  
Cauliflower Cheese  
Sunday Vegetables  
5.00

## Sunday Roasts

SIRLOIN OF BEEF 20.00  
MINTED LEG OF LAMB 19.50  
HERBY CHICKEN BREAST 18.00  
MAPLE GLAZED ROAST GAMMON 18.00  
WILD MUSHROOM & CHESTNUT WELLINGTON (V) 16.50  
SUNDAY LUNCH 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 Plates

CHICKEN CHASSEUR Chive Mash, Chantenay Carrots, Roasted Shallots (GF) 18.50  
PAN FRIED MAHI MAHI Avocado & Lime Risotto, Torched Mango (GF) 21.95  
POTATO GNOCCHI Butternut Squash, Brie, Portobello Mushroom, Hazlenuts (V) 17.50  
REAL ALE BATTERED HADDOCK Fat Chips, Crushed Peas, Charred Lemon, Tartare Sauce (GF\*) 17.95  
CHILLI & BLACK GARLIC RIBS Skinny Chips, Glazed Pineapple Salad (GF) 18.00 1/2 Rack or 21.50 Full Rack  
DOUBLE SMASH BEEF BURGER Smoked Cheddar, Chips, Salad, Pickles (GF\*) 18.00  
CHICKEN PARMA BURGER Tomato Salsa, Parmesan, Mozzarella, Chips, Salad, Pickles (GF\*) 18.50  
SWEETCORN HUSH PUPPY BURGER Bbq Pulled Jackfruit, Chips, Salad, Pickles (V) (GF\*) 17.00

## Puddings

RICE PUDDING Burnt Butterscotch, Poached Pear, Toasted Hazelnuts (GF) 7.95  
LEMON CHEESECAKE White Chocolate, Granola, Blackberry (GF\*) 8.50  
PUMPKIN PIE Dark Chocolate, Stem Ginger Sauce, Cardamom Ice Cream 7.50  
STICKY TOFFEE PUDDING Salted Caramel, Banana, Tonka Bean Custard 8.50  
BRITISH CHEESE PLATE Cropwell Bishop Stilton, Smoked Applewood, Lincolnshire Poacher, Crackers, Fruit, Chutney (GF\*) 12.00

PLEASE ASK FOR OUR HOMEMADE ICE CREAM & SORBET SELECTION

## Mini Pudding & Coffee

Choose a Pudding served in a Mini Portion with a Hot Drink- *Americano/ Cappuccino/ Latte/ Tea* 6.95

(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 AND THEREFORE CANNOT GUARANTEE TRACES OF ALLERGENS WONT BE PRESENT.