

# Sunday Menu

WINTER 2025

THE WHEATSHEAF  
Bingham

## Small Plates

DUCK SPRING ROLL  
Honey & Chilli Glaze, Sesame Seeds  
8.00

PIG CHEEK CROQUETTES  
Burnt Apple, Celeriac Remoulade  
8.50

PAN FRIED SCALLOPS  
Black Pudding, Bacon, Peas  
9.95

MUSHROOM SOUP  
Truffle Oil, Crispy Leeks  
(V) (GF) 8.00

## Sharing

HOMEMADE BREADS  
Served with Black Garlic Oil and  
Flavoured Butters  
(V) 10.50

Marinated Olives for the Table  
(V) (GF) 3.75pp

## 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  
SLOW ROAST PORK BELLY 18.00  
WILD MUSHROOM & CELERIAC WELLINGTON (V) 16.50  
SUNDAY LUNCH PLATTER Choose any 3 Meats, served with an extra yorky 22.95

----- SERVED WITH OUR TRADITIONAL SIDES -----  
Yorkshire Pudding, Garlic & Thyme Roasties, Buttered Mash Potato, Cauliflower Cheese, Gravy, Seasonal Vegetables, Herby Stuffing

## Main Plates

GAMMON STEAK Fondant Potato, Crispy Quails Egg, Pea Puree, Bacon Crumb (GF\*) 18.95  
HEARTY GAME HOTPOT Sweet Potato Rosti, Sauteed Broccoli (GF) 21.95  
REAL ALE BATTERED HADDOCK Fat Chips, Mushy Peas, Charred Lemon, Tartare Sauce (GF\*) 17.95  
PAN FRIED BEETROOT ORZO Grated Horseradish, Beetroot Crisps (V) 17.00  
TEMPURA VEGETABLES Katsu Curry Sauce, Wild Rice, Pink Ginger & Kohlrabi Slaw (V) 17.95  
DOUBLE SMASH BEEF BURGER Monterey Jack Cheddar, Chips, Salad, Pickles (GF\*) 18.00  
PORK & CHORIZO BURGER Charred Pineapple, Chips, Salad, Pickles (GF\*) 17.95  
TANDOORI CHICKPEA BURGER Onion Bhaji, Pink Ginger Slaw, Chips, Salad, Pickles (V) (GF\*) 17.00

## Puddings

HONEY STEAMED PUDDING Poached Cherries, White Chocolate Custard 7.95  
RHUBARB PARFAIT Poached Rhubarb, Honeycomb, Caramel (GF\*) 8.95  
DARK CHOCOLATE TART Blood Orange Jelly, Passion Fruit Foam, Pistachio 8.50  
BAKED CHEESECAKE Maple Bacon, Bourbon Caramel, Malt Ice Cream 8.50  
CHEDDAR CHEESE PLATE Black Bomber, Applewood Cheddar, Smoked 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 \*EXCLUSIONS APPLY

(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.