

Sunday Menu

SPRING 2025

THE WHEATSHEAF
Bingham

Small Plates

BABY MOZZARELLA

Tomato Salad, Smoked Garlic Oil, Basil

(V) (GF) 7.95

HAM HOCK TERRINE

Minted Pea Gazpacho, Toasted Sourdough

(GF*) 8.50

CRAB RISOTTO

Spring Onion, Watercress Salad

(GF) 8.75

TEMPURA CAULIFLOWER

Korean Glaze, Rice Noodles, Corriander

(V) 7.95

Sharing

BRIE FONDUE

Red Onion Focaccia, Salted Thyme Butter

(V) 00.50

Sharing

HOMEMADE BREADS

Served with Black Garlic Oil and
Flavoured Butters

(V) (GF*) 00.50

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

RACK OF BBQ RIBS Skinny Chips, Homemade Slaw, Rocket Salad (GF) 21.00

PAN FRIED COD LOIN Chorizo, Fondant Potato, Spinach & Leek Cream 19.95

WILD GARLIC TAGLIATELLE Smoked Tomatoes, Baby Mozzarella (V) 15.50

BATTERED HADDOCK Fat Chips, Mushy Peas, Charred Lemon, Tartare Sauce (GF*) 17.95

THAI CURRY Butternut Squash, Sticky Rice, Pak Choi (V) (GF) 15.50

DOUBLE SMASH BEEF BURGER Monterey Jack Cheddar, Chips, Salad, Pickles (GF*) 16.00 + BACON 2.00

SOUTHERN FRIED CHICKEN BURGER Smoked Cheddar, Chips, Salad, Pickles (GF*) 16.50 + BACON 2.00

BEAN BURGER Chilli Jam, Smashed Avocado, Chips, Salad, Pickles (V) (GF*) 17.00

RHUBARB & LEMON ARCTIC ROLL Poached Rhubarb, Raspberries 7.95

STICKY TOFFEE PUDDING Miso Caramel, Pear, Clotted Cream 7.50

BANOFFEE SUNDAE Banana Sponge, Salted Caramel Ice Cream 7.00

CHOCOLATE BROWNIE CHEESECAKE White Chocolate Ice Cream 7.95

CHEDDAR CHEESE PLATE Black Bomber, Applewood Cheddar, Lincolnshire Poacher, Crackers, Fruit, Chutney (GF*) 12.00

PLEASE ASK FOR OUR HOMEMADE ICE CREAM & SORBET SELECTION

puddings

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.