

SUNDAY MENU SPRING 2026

THE
WHEATSHEAF
Bingham

1779

Small Plates

SMOKED DUCK BREAST
Rhubarb & Almond Salad
(GF*) 9.50

PESTO GNOCCHI
Nduja Cream, Chorizo Crisps
(GF*) 8.75

TORCHED MACKEREL
Bombay Potatoes, Gremolata
(GF) 9.00

RED PEPPER ARANCINI
Homemade Spicy Ketchup, Pecorino
(V) (VE*) 8.50

WHIPPED FETA
Braised Leeks, Heritage Tomato, Herb Oil
(V) (GF) 8.75

Sharing

HOMEMADE BREADS
Served with Onion Chutney
and Flavoured Butters
(V) (GF*) 11.95

SMOKED CHEDDAR FONDUE
Served with Homemade Bread
& Onion Chutney
(V) (GF*) 14.50

Sunday Roasts

SIRLOIN OF BEEF 22.00
MINTED LEG OF LAMB 20.95
HERBY CHICKEN BREAST 19.50
PORK BELLY 19.95
VEGETABLE WELLINGTON (V) 17.95
SUNDAY LUNCH PLATTER
Choose 3 Meats, served with an
extra yorkshire pudding
24.50

ALL SERVED WITH

Yorkshire Pudding, Chef's Gravy,
Garlic Roasties, Buttery Mash,
Roasted Onion & Carrot, Herby Stuffing,
Cauliflower Cheese, Seasonal Vegetables

Sides

Buttery Mash
Garlic Roasties
Cauliflower Cheese
Sunday Vegetables
5.00

Main Plates

TANDOORI SALMON
Saffron Rice, Bombay Potatoes, Garlic &
Coriander Flatbread
(GF*) 23.50

FISH & CHIPS
Battered Haddock, Fat Chips,
Minted Mushy Peas, Tartare Sauce
(GF*) 19.95

HALLOUMI TAGLIATELLE
Roasted Vegetables, Wild Garlic Pesto
(V) (VE*) 18.50

STEAMED MUSSELS
Puttanesca Sauce, Chilli Oil, Focaccia
(GF*) 19.95

GARLIC CAULIFLOWER STEAK
Romesco Sauce, Herb Dressing, Feta,
Almond Dukkah
(V) (VE*) 18.50

WHEATSHEAF BEEF BURGER
Smoked Cheddar, Salad, Burger Sauce,
Skinny Chips
(GF*) 18.95

MUSHROOM STACK BURGER
Melted Brie, Portobello Mushrooms,
Burger Sauce, Salad, Skinny Chips
(V) (VE*) (GF*) 17.95

Puddings

STICKY TOFFEE PUDDING
Salted Caramel Sauce, Rum & Raisin Parfait
(V) 9.00

RHUBARB & CUSTARD
Poached Rhubarb, Set Custard, Oat Crumble
(V) (GF*) 9.50

RASPBERRY BAKEWELL
Raspberry Gel, Pistachio Ice Cream (V) (VE*)
(GF*) 9.25

BANANA BREAD PUDDING
Banana Crisps, Cinnamon Custard (V) 8.75

DARK CHOCOLATE MOUSSE
Oreo Crumb, Honeycomb, Blood Orange
Sorbet (V) (GF*) 9.00

WHEATSHEAF CHEESE PLATE
Lincolnshire Poacher, Black Bomber, Cropwell
Bishop Stilton, Crackers, Fruit, Chutney
(V) (GF*) 13.50

Made by us
ICE CREAM & SORBETS

Ice Cream: Chocolate - Strawberry - Vanilla -
Pistachio - Rhubarb & Custard

Sorbet: Blood Orange - Cherry Cola - Tropical
(V) (GF) Any 3 Scoop 5.50

(V) - VEGETARIAN (VE) - VEGAN (*) - CAN BE MADE VEGE/VEGAN (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.