The Wheatsheaf @ Bough Beech

Easter Sunday Menu 2025

Two Course 39 Three Course 43

While you Wait.

Charred Focaccia,
Aged Balsamic & Extra Virgin Olive Oil. vg 5.95
Marinated Kalamata & Nocellara Olives.
vg.gf 6.95

Wheatsheaf Pork Scratchings, Granny Smith Apple Puree. gf 6.95 Padron Peppers, Blistered, Smoked Sea Salt. vg,gf 6.95

Appetisers.

Feta & Spring Onion Tart, Garden Salad, Caramelised Onion Compote. v Smoked Roasted Garlic Hummus, Confit Garlic Oil, Hazelnut, Charred Pita. vg Crispy Hoi Sin Pork Belly, Pork Popcorn, Kimchi, Spring Onion, Coriander, Sesame. Crispy Halloumi Fries, Heritage Tomatoes, Chimichurri Dressing. v,gf Chicken Liver Parfait, House Chutney, Crusty Bread. Salmon & Haddock Fishcakes, Garden Salad, Lemon, Tartar Sauce. gf

Traditional Roasts

Dry Aged Slow Roast Ribeye of Beef.
Roast Breast of Free Range Chicken, Sage & Apricot Stuffing.
Roast Loin Pork, Sage & Apricot Stuffing, Crackling.
Slow Cooked Leg of British Lamb.
Woodland Mushroom & Nut Roast, Vegetable Gravy. v

All Roasts come with Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & Gravy.

Entrées.

Beer Battered South Coast Haddock, Lemon, Chips, Tartar, Garden Peas. gf
Wheatsheaf Burger, Double 4oz Patty, Smoked Streaky Bacon, American Cheese, Pickle, Red Onion,
Tomato, American Mustard, Ketchup, House Slaw, Skinny Fries.

Pan Roast Sea Bass, Crushed Potatoes, Spring Onion, Herb & Tomato Beurre Blanc, Charred Broccoli. gf
Roasted Pepper & Tomato Linguine, Aubergine, Smoked Garlic & Herb Bread. v (add parmesan 1.5)

Desserts.

Mini Egg Cheesecake. v

Wheatsheaf Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream. v,gf
Sticky Toffee Pudding, Miso Caramel, Vanilla Ice Cream. v

Artisan British Cheese Board, Prune & Walnut Loaf, Celery, Grapes, Chutney & Crackers. (Supp 6)

Vanilla Crème Brulee, Rhubarb Compote. v

Lemon Curd & Strawberry Eton Mess, Strawberry Coulis. v