The Wheatsheaf @ Bough Beech.

Sunday Menu

SNACKS

Charred Focaccia, Aged Balsamic & Extra Virgin Olive Oil. vg.gf 5.95

Marinated Kalamata & Nocellara Olives. vg,gf 6.95

Padron Peppers, Blistered, Smoked Sea Salt. vg,gf 6.95

Wheatsheaf Pork Scratchings, Granny Smith Apple Puree. gf 6.95

Halloumi Fries, Sweet Chilli Jam. v,gf 8.95

Salt 'n' Vinegar Whitebait, Lemon. 7.95

APPETISERS

Soup of the Day, Crusty Bread & Butter. v 9.25

Crispy Hoi Sin Pork Belly, Fermented Kimchi, Sesame, Spring Onion. 10.50

Buffalo Chicken Wings, Hot Sauce, Roquefort & Buttermilk Dressing. gf 10.25

Slow Roasted & Smoked Garlic Hummus, Charred Pita. vg 8.95

Salmon & Haddock Fishcakes, House Salad, Tatar, Lemon. gf 11.95

Montreal Estate Venison Carpaccio, Spiced Fig, Blushed Cherry Tomato, Croutons. 12.95

MAINS

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Tomato, American Mustard, Ketchup, House Slaw, Skinny Fries.	22.95
Fillet of Salmon, Peperonata, Herb New Potatoes, Garden Salad. gf	22.95
Grilled Piri Piri Chicken Burger, lettuce, Onion, Tomato, Gherkin, Aioli, House Slaw, Skinny Fries.	
Montreal Estate Venison Bourguignon, Bacon, Woodland Mushrooms, Crusty Bread.	22.95
Fillet of Sea Bass, Stir Fried Pak Choi & Broccoli, Ginger, Garlic, Sesame, Hoi Sin.	21.95
Beer Battered South Coast Haddock, Lemon, Chips, Tartar, Garden Peas. gf	22.95
Woodland Mushroom & Truffle Risotto, Watercress. vg,gf (add parmesan 1.5)	20.95
Roasted Pepper & Tomato Linguine, Aubergine, Smoked Garlic & Herb Bread. v (add parmesan 1.5)	20.95
ROASTS	
Dry Aged Slow Roast Ribeye of Beef.	23.95
Roast Breast of Free Range Chicken, Sage & Apricot Stuffing.	22.95
Roast Loin Pork, Sage & Apricot Stuffing, Crackling.	22.95
Slow Cooked Leg of Lamb.	23.95
Woodland Mushroom & Nut Roast, Vegetable Gravy. v	20.95
Wheatsheaf Roast Meats Platter, Trio of Roast Meats, all the Trimmings. for two to share.	56.00
(Add slow cooked Leg of Lamb 6.00)	

Wheatsheaf Burger, Double 4oz Patty, Smoked Streaky Bacon, American Cheese, Pickle, Red Onion,

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

SIDES

Seasonal Vegetables. vg,gf	5.95
Sage & Apricot Stuffing.	6.95
Roast Potatoes. v,gf	5.50
Yorkshire Pudding. v	1.50
Slow Roasted Garlic & Herb Bread, Smoked Cheddar. v	8.00
Wheatsheaf Fermented Kimchi.	3.50
Baby New Potatoes, Herbs & Olive Oil. vg,gf	6.00
Skinny Fries, Parmesan & Truffle Oil. gf	7.95
Chunky Chips / Skinny Fries. gf	7.00
Mixed Leaf Salad, Tomato, Red Onion, Cucumber, Dijon Dressing. v	6.50