



THE WHEATSHEAF

SMALL PLATES

Roasted pepper hummus, focaccia / vg	6.5
Pan fried king prawns, 'Nduja, Jersey royals	9.5
Salt and pepper squid, chilli, spring onion, aioli	7.5
Breaded halloumi, lemon mayo, buffalo sauce, pomegranate / v	7.0
Braised pig cheek & Applewood smoked croquettes, honey & whole-grain mustard mayonnaise	7.0

ROASTS *All served with seasonal vegetables, roast potatoes, Yorkshire pudding & gravy*

28 day aged beef rump	18.0
Waveney pork belly	16.5
Suffolk chicken, pork stuffing	16.5
Three meat roast (chicken, pork, beef rump)	21.0
Nut Roast / vg	14.0
Grass fed rib eye of beef	21.0

SHARING ROAST - Limited Availability

12 hour West Devon lamb shoulder to share (for 2/3 people)	36.0/48.0
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MAINS

Beer battered North Sea haddock, triple cooked chips, mushy peas, tartare sauce	14.5
Vegetable coconut curry, crispy falafel, rice, sweet potato crisp / vg	15.5
Roasted courgette wrapped cod loin, mussels, cray fish & potato chowder	18.5

SIDES

Pork stuffing 2.0 / Extra Yorkshire pudding 1.0
Roast potatoes 4.5 / Cauliflower cheese to share 6.5

PIZZAS

Margherita: tomato, buffalo mozzarella, basil / v	10.0
Pancetta: white base, pancetta, 'Nduja, roast potatoes	12.5
Tuscan: tomato, smoked provola, Tuscan sausage, friarielli	12.0
Quattro Formaggi: white base, fior di latte, goat's cheese, gorgonzola, smoked provola / v	11.5
Napoli: tomato, fior di latte, anchovies, capers, black olives	11.5
Pepperoni: tomato, fior di latte, pepperoni, red onion, jalapeno	11.5
Artichoke: white base, artichoke, mushroom, provolone, truffle oil / v	12.0
Vegan: tomato, mushroom, courgette, aubergine, pepper, garlic oil / vg	11.0

EXTRA TOPPINGS

Fior di latte / gorgonzola / mushroom / pepper / courgette / olives / red onion / jalapeno	1.5
Pepperoni / Tuscan sausage / goat's cheese / buffalo mozzarella / anchovies	2.0