



The Wheatsheaf
BOW BRICKHILL

SUNDAY MENU



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STARTERS

Chicken and Liver Pate £7.50

With caramelised red onion chutney & rustic bread.

Seasonal Soup of the Day - VEA £7

Made daily to reflect the taste of the season, with warm rustic bread.

Camembert Sharer Board - V

Honey, Garlic & Rosemary Camembert, served hot with warm rustic bread.

£15.50

Homemade Fish Cakes £9

Market fresh fish cakes with lime & dill mayo.

Garlic Mushrooms - VEA £8

Cooked in garlic cream on toasted sourdough topped with green leaves & parmesan.

FROM THE GRILL

The Whatsheaf Burger £17

Butchers Chuck & Rib Beef Burger in a toasted brioche bun, with cheese, pickled gherkin, crispy lettuce, red onions & beef tomato, burger sauce, with a side of slaw and skinny fries or thick cut chips.

Double up for an extra £4
ASK YOUR SERVER TO SWAP TO:

Free-range Buttermilk Chicken
Veggie Patty - VE

STEAKS

All of our steaks are topped with crispy onions, served with mushroom, tomato and thick cut chips.

Sirloin 8oz £29

Fillet 8 oz £33

Sauces £4

- Brandy & Peppercorn
- Garlic Herb Butter
- Bernaise
- Diane
- Chimichurri
- Creamy Mushroom

Add King Prawns

£8

HOUSE STAPLES

Homemade Pie of the Day £18.50

Served with thick cut chips & peas or buttery mash & the season's finest vegetables.

Wild Mushroom Farfalle - V £19

Garlic & white wine cream sauce, spinach, parmesan shavings and toasted garlic ciabatta.

+Add grilled chicken breast for £3

Line Caught Fish & Chips £18.50

Pilsner battered market fresh fish, with thick cut chips, minted pea puree & tartar sauce.

Moules Marinière £21

Rope grown mussels in a white wine & shallot sauce, skinny fries & rustic bread.

Pan Fried Lambs Liver £17

Served with buttery mash, garden peas, topped with crispy bacon & fried onions.

Trio of Sausages & Mash - VEA £16.50

A trio of our Butchers Finest British pork and leek sausages with buttery mash, garden peas, fried onions & thick gravy.

Homemade Fisherman's Pie £18.50

Market fresh fish in a creamy white wine and herb sauce, topped with buttery mash and baked until golden. Served with seasonal greens.

SUNDAY ROAST

Traditional Sunday roasts served with: roast potatoes, honey glazed parsnips, creamed leeks, buttered greens, roasted carrots, Yorkshire pudding, stuffing & homemade gravy.

Gluten free options available

Roast Topside Beef

£21

Norfolk Turkey

£19.00

Roast Gammon

£19

Vegetarian Wellington - VEA

£18.50

ve
Ask about
our vegan
roast

SHARING SIDES

Cauliflower Cheese

£5

Homemade Stuffing

£4

Buttered Greens

£4

Pigs in Blankets

£5.50

Creamed Savoy

£5

Roast Sharing Board 2 People £44

Choose either from Beef, Gammon, Turkey, or all three meats. Served with roast potatoes, homemade Yorkshire puddings, stuffing, seasonal vegetables, Roasted root vegetables, cauliflower cheese and pigs in blankets.

*Vegetable option available.

Upgrade to sweet potato fries on all dishes for +£2

Please, ask your server for our Gluten Free options.

ALLERGEN INFO

- VEGETARIAN VE - VEGAN
A - VEGETARIAN AVAILABLE VEA - VEGAN AVAILABLE

ALLERGENS. It is important to inform your server of any allergies or intolerances you have before ordering. Our kitchens have procedures in place to address the risks of cross-contamination, but we cannot guarantee the total absence of allergens due to the fast-paced environment.