

Sunday Roast

WHILST YOU WAIT...

'LOAF' SOURDOUGH BREAD & BUTTER	6	PIGS IN BLANKETS	5
NOCELLARA OLIVES	5	SMOKED ALMONDS	4

TO START

CARAMELISED JERUSALEM ARTICHOKE SOUP (V) (VG) (GF) (DF) Confit garlic, parsley gremolata and toasted sourdough	9
STICKY ALE GLAZED PIG CHEEKS (GF) Celariac purée, pickled red cabbage and crispy leeks	11
HOT SMOKED CHALK STREAM TROUT House smoked trout, trout belly mousse, skin crackling, cucumber & buttermilk	12
OLD WINCHESTER CHEESE SOUFFLÉ (V) Marmite cream & chives	10
ROASTED CROWN PRINCE SQUASH (V) (VGA) (GF) Whipped goats curd, crispy sage & apple balsamic	9

MAINS

ROAST SIRLOIN OF BEEF Yorkshire pudding, roasties, roasted root veg, seasonal greens	24
ROAST LOIN OF PORK Thyme and apricot stuffing, roasties, roasted root veg, seasonal greens	22
ROASTED HALF CHICKEN Yorkshire pudding, roasties, roasted root veg, seasonal greens	21
BEETROOT WELLINGTON (V) (VGA) Yorkshire pudding, roasties, roasted root veg, seasonal greens	20
WHOLE LEMON SOLE GRENOBLOISE Brown caper butter, parsley, lemon and croutons	22
CHILDRENS ROAST (ANY OF THE ABOVE) Diced up and served in a giant yorkshire pudding	11

SIDES (SUITABLE FOR 2)

CAULIFLOWER CHEESE	6	BRAISED RED CABBAGE	5
CARROT AND SWEDE	5	SEASONAL GREENS	4

Allergen information sheets are available for all of our dishes, please ask a member of our team for assistance.

A discretionary 12.5% service charge is added to tables of 6 or more



Thewheatsheaffarnham



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