



# 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

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

Market fresh fish cakes with lime & dill mayo.

Garlic Mushrooms - VEA

£9

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

# FROM THE GRILL

The Whatsheaf Burger

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 • Diane

• Garlic Herb Butter

Chimichurri

Bernaise

Creamy Mushroom

**Add King Prawns** 

£8

## HOUSE STAPLES

Homemade Pie of the Day

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

Wild Mushroom Farfalle - V

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

+Add grilled chicken breast for £3

£18.50 Line Caught Fish & Chips

> Pilsner battered market fresh fish, with thick A trio of our Butchers Finest British cut chips, minted pea puree & tartar sauce.

Moules Marinière

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

Pan Fried Lambs Liver

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

£18.50 Trio of Sausages & Mash - VEA £16.50

pork and leek sausages with buttery mash, garden peas, fried onions & thick gravv.

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 £19 **Norfolk Turkey** 

£19.00

**Roast Gammon** 

£19

Vegetarian Wellington - VEA £18.50

Ask about our vegan

#### SHARING SIDES

**Cauliflower Cheese Homemade Stuffing** 

**Pigs in Blankets** 

£5.50

**Buttered Greens** 

**Creamed Savoy** 

£5

#### Roast Sharing Board 2 People £44

£4

£4

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 VEA - VEGAN AVAILABLE

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### **STARTERS**

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Homemade Fish Cakes

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Garlic Mushrooms - VEA

£9

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

# FROM THE GRILL

The Cleaver Burger

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** 

£19

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 • Diane

• Garlic Herb Butter

Chimichurri

Creamy Mushroom

**Add King Prawns** 

£8

## HOUSE STAPLES

Bernaise

Homemade Pie of the Day

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

Wild Mushroom Farfalle - V

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

+Add grilled chicken breast for £3

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pork and leek sausages with buttery mash, garden peas, fried onions & thick gravv.

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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 Norfolk Turkey** £21

£19.00

**Roast Gammon** £19 Vegetarian Wellington - VEA £18.50

Ask about our vegan

#### SHARING SIDES

**Cauliflower Cheese Pigs in Blankets** £5.50 **Homemade Stuffing** £4 **Creamed Savoy** £5 **Buttered Greens** £4

> Roast Sharing Board 2 People £44

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