

The Wheatsheaf Edith Weston – Sunday - Winter 2026

Whilst You Look

Marinated Olives (V)(VG)(GF)	5
Breads & Butters (V)(VGO)(GFO)	5
Butterbean Houmous, chimichurri, crostini (V)(VG)(GFO)	5

Starters

Homemade Soup of the Day, rustic bread (V)(VG)(GFO)	6
Ham Hock, pea puree, red onion & tomato chutney, watercress (GF)	9
Tarragon & Fennel Creamed Mushrooms on english breakfast muffin (V)(GFO)	8
Roasted Squash & Crispy Kale Salad, roasted hazelnut pesto (V)(VGO)(GF)	8
Beetroot Cured Salmon, petit salad, horseradish dressing, crostini (P)(GFO)	10

Sharing Boards

Maple & Chilli Baked Camembert, tomato & red onion chutney, rustic bread (V)(GFO)	18
Ploughman's – cold cuts, cheese, chutney, bread, apple, celery (VO)(GFO)	20

Your Sunday Roast

All our roast dinners are made with local produce and as a standard are served with beef fat roasted potatoes, garlic & herb stuffing, seasonal green vegetables, seasonal roasted root vegetables, pea puree, pan gravy and Yorkshire pudding.

Chimichurri Glazed Topside of Beef	20
Garlic & Rosemary Studded Leg of Lamb	20
Lemon & Thyme marinated Chicken Supreme	19
Herb marinated Celeriac Steak	17

Food allergies and intolerances - Before ordering, please speak with a member of the team about your requirements. Thank you. **Key - (V) Vegetarian, (VG) Vegan, (GF) Gluten Free, (P)**

Pescatarian

Where an 'O' is added at the end of the prefix, this dish can be adapted to suit.

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Other Mains

Tiger Battered Haddock, connoisseur chips, tartare sauce, lemon, pea puree (V)(VGO)(GFO)	18
Smoked Applewood Beef Burger, gem lettuce, beef tomato, red onion, potato bun, chips, tomato & chorizo chutney (GFO)	19
Pan-Fried Fillet of Salmon, butterbean & chorizo chowder (PO)	24
Spiced Butternut & Kale Gnocchi, roasted hazelnut pesto (V)(VGO)(GF)	17
Chicken, Wild Mushroom & Tarragon Risotto (VO)(GF)	20

Sides & Nibbles

House Fries - Garlic, herb & smoked sea salt chips (V)(VG)(GF)	5
Champ Mash (V)(VGO)(GF)	5
Maple & Chilli Roasted Root Veg (V)(VG)(GF)	5
Chimichurri Sautéed Greens (V)(VGO)(GF)	4
House Salad - mixed leaves, confit tomato, spring onion, fennel, hazelnut pesto (V)(VGO)(GF)	5
Tiger Battered Onion Rings, beer cheese sauce (V)(VGO)(GFO)	6
Cauliflower Cheese Gratin	6
Pigs in Blankets, mustard mayonnaise	

Desserts

Sticky Toffee Pudding, toffee sauce, vanilla ice cream (V)(GF)	
Winter Spiced Cookie & Salted Caramel Ice Cream Sandwich, toffee & chocolate drizzle (V)	
Cheese Board – Cheese, biscuits, chutney, celery, grapes (V)(GFO)	
Affogato – 2 scoops of vanilla ice cream, espresso (V)(VGO)(GF)	
Raspberry & White Chocolate Trifle (V)	
Chocolate Brownie, chocolate sauce, pistachio ice cream (V)(GF)	

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