

THE WHEATSHEAF

The food is freshly prepared using the best locally sourced ingredients where possible and is simple, unpretentious and excellent value

STARTERS

hummus 4.50 – babaganoush 4.50 – Olives 4.50 –All served with homemade bread

Halloumi and polenta chips 5.50

Chicken, chorizo and chipotle quesadilla with spicy salsa and sour cream 6.50

Thai fish cakes with sweet chili sauce 6.50

Feijoada cake on sautéed kale and pico de galo salsa 6.50

Baked Goats cheese on crispy Polenta with scalivada and pesto 6.95

Platter for two – kibbe, cheese balls, Halloumi and polenta chips, Feijoada cake and crispy tapioca 11.50

BRAZILIAN SPECIALITY – We only use certified sustainable Palm oil

Brazilian lamb xinxim with caruru – Peanuts, cashew nuts, dried prawns, coriander, coconut milk, palm oil and okra with rice 14.50

Moqueca” - Brazilian fish stew with stone bass (on the bone) and tiger prawns cooked in palm oil, chilli, coriander and coconut milk served with rice 16.75

Feijoada – brazil national dish of black beans stew with pork belly, smoked pork ribs, smoked pancetta, smoked black pudding and Portuguese chorizo, farofa (cassava flour) and rice 14.50

Mix grill in skewers of chicken, mix sausage, beef and pork served with chips, Brazilian potato salad and black beans sauce 15.95

MAINS

Sustainable local Haddock fillet in beer batter with mushy peas, tartare sauce and chips 13.50

Steak, mushroom and ale pie with mash potato and red wine jus 13.75

Homemade fish pie of haddock, prawns and salmon with cheddar mash topping served with salad 13.50

Risotto of pepperonata, mushroom, truffle oil and parmesan 11.50

Veggie burger with halloumi cheese, peppers, Portobello mushroom and hummus in homemade brioche bun with chips 12.50

Grilled Trenchmore farm Sussex X Angus beef burger with cheese, tomato relish, fries 13.75 add bacon 0.75

Grilled Scottish rib eye steak with sautéed green beans, homemade chips and peppercorn sauce 22.00

A discretionary 10% service charge will be added to your bill

Facebook.com/the wheatsheaf

www.thewheatsheafhenfield.co.uk - thewheatsheafhenfield@gmail.com01273492077

Please inform a member of the staff of any dietary requirement or allergy that you may have.jo

TAYLOR MAID PLAYING HERE SATURDAY 2ND MARCH BOOK NOW!!!