

THE WHEATSHEAF

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

STARTERS

- Halloumi and polenta chips 5.50
- Blackeye pea fritters with pepperonata 5.75
- 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

MAINS

- Home honey mustard roasted smoked ham with fried eggs with chips 7.75
- Croque Madame – Ham, cheese, béchamel and fried eggs with chips 7.75
- Chicken, chorizo and chipotle chilli quesadilla with tomatillo salsa and sour cream 8.50
- Grilled Rib eye steak sandwich with fried onion and egg, cheese and chips 9.50
- Risotto of pepperonata, mushroom, white truffle oil and parmesan 11.50
- Veggie burger with halloumi cheese, peppers, Portobello mushroom, hummus and avocado in homemade brioche bun with sweet potato fries 12.50
- Chicken parmigiana – ham, melted cheese, mash potato and red wine jus 12.50
- Caesar salad – sweet potato, avocado, parmesan and croutons 9.50 Add chicken and crispy pancetta 13.50
- Steak, mushroom and ale pie with mash potato and red wine jus 13.75
- Sustainable local Haddock fillet in beer batter with mushy peas, tartare sauce and chips 13.50
- Grilled Trenchmore farm Sussex X Angus beef burger with cheese, tomato relish, fries 13.75 add bacon 0.75
- Homemade fish pie of haddock, prawns and salmon with cheddar mash topping served with salad 13.50
- Laksa – Malaysian curry spicy and sour noodle soup in coconut milk and tamarind broth with homemade egg noodle, rice noodle, poached chicken and prawns 12.50
- Brazilian lamb xinxim with caruru – Peanuts, cashew nuts, dried prawns, coriander, coconut milk, palm oil and okra with rice 14.50
- Asian surf and turf salad with prawns, grilled rib eye and Spanish chorizo with crispy pancetta and plantain, chilli bico and yuzu soy dressing 16.50
- 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
- Grilled Scottish rib eye steak with sautéed green beans, homemade chips and peppercorn sauce 22.00

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