

THE WHEATSHEAF SUNDAY

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
Chicken, chorizo and chipotle quesadilla with spicy salsa and sour cream 6.50
Feijoada cake on sautéed kale and pico de galo salsa 6.50
Thai fish cakes with sweet chilli sauce 6.50
Baked Goats cheese on crispy Polenta with scalivada and pesto 6.95
Halloumi and polenta chips 5.50

BRAZILIAN SPECIALITY

All our dishes are with sustainable palm oil

“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
Brazilian lamb xinxim with caruru – Peanuts, cashew nuts, dried prawns, coriander, coconut milk, palm oil and okra with rice 14.50
Mix grill in skewers of chicken, mix sausage, beef and pork served with chips, coleslaw salad and black beans sauce 15.95
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

MAINS

Roast top side of Beef or Pork Loin with Yorkshire pudding, roast potato, sweet potato and honey mustard parsnips, sautéed vegetables and gravy 14.95
Caesar salad – sweet potato, avocado, parmesan and croutons 9.50 Add chicken and crispy pancetta 13.50
Risotto of pepperonata, mushroom, baby spinach and parmesan 12.50
Sustainable local Haddock fillet in beer batter with mushy peas, tartare sauce and chips 13.50
Veggie burger with halloumi cheese, peppers, Portobello mushroom, hummus and avocado in homemade brioche bun with sweet potato fries 12.50
Grilled Trenchmore farm Sussex X Angus beef burger with cheese, tomato relish, fries 13.75 add bacon 0.75

CHILDREN'S MENU at £6.50

Half roast with roast potatoes, vegetables and gravy
Cheese and tomato pizza with or without pepperoni
Sausage and chips
Half fish and chips

Desserts

Crème Brulee 5.00
Sticky toffee pudding with caramel sauce and homemade vanilla ice cream 5.75
Bitter dark chocolate mousse with salted cream caramel 5.00
Caramelized banana on waffle with vanilla ice cream 5.50
Homemade merengue with coconut crème patisserie, mango and passion fruit coulis 5.00
Selection Homemade ice cream and sorbet 4.00
Cheese selection 6.50

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

Facebook.com/the wheatsheaf

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

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