



The Wheatsheaf Inn
MIDHURST

To Start

Chicken Liver & Port Parfait, with our own mixed berry chutney and toasted sourdough bread,

Scampi, with tartar sauce and lemon,

Chef's Scotch Egg, Sussex pork & Hen egg with harissa mayo,

Breaded Somerset Brie, with our red currant jelly,

Sunday Roast, £18.00

Your choice of:

Grass Fed Sussex Sirloin of Beef (served pink)

Chicken Supreme slow roasted in Thatcher's Cider

Romley Marsh Leg of Lamb with Salsa Verde

Spinach, Mushroom & Goats Cheese Roulade

Each served with traditional duck fat roasted potatoes, root vegetables, seasonal greens & Yorkshire pudding.

Sides - big enough to share!

Cauli & Broc Cheese,

Pigs in Blankets,

Mains

Beer Battered Fish & Chips, Cod fillet battered in our daily beer batter with mushy peas and Tartar sauce,

Wild Mushroom & Spinach Orzo Pasta, topped with a crispy hen egg & a parmesan crisp,

Chicken Schnitzel Caesar Salad, cos lettuce, anchovies, toasted croutons and our own Caesar dressing topped with parmesan,

Dessert

Tripple Chocolate Chip Brownie, with salted caramel ice cream,

Mixed Berry & Apple Crumble, served with custard,

Midhurst Mess, with a summer compote & Chantilly cream,

Check out our chef's specials board for something special every day. Our menu may be small, but it allows us to source great local produce, fresh in each day as well as provide great value. We make regular changes to follow the seasons and keep things interesting! Please let us know if you have any allergens.

Wednesdays 5.30pm to 8.30pm - Local's Night, 2 courses for £19, 3 courses for £24

Sundays 12.00pm to 3.30pm - Sunday Roast from £18

