

BUSINESS LUNCH MENU

Roasted Cauliflower
Brown Butter Citrus Dressing – Toasted Macadamia - Capers

Hencote Waldorf
Yeast Crystallised Pecans – Drunken Raisins – Shropshire Blue – Vine Oil

Smoked Short Rib Beignet
Welsh Rarebit Foam – Pickled Celery

Butter Roasted Cod
Sprouting Broccoli – Drunken Raisins – Beurre Noisette

Sandy Carrot Gratin
Hereford Hop Cheese – Dressed Fennel – Kaffir Lime

Caramelised Pork Neck Fillet
Wilted Sea Vegetables – Mashed Potato – Lemon And Beer Ketchup



THE VIEW AT

HENCOTE