

A LA CARTE MENU

WHILST YOU ORDER

A Selection of British Charcuteries & Pickles	11
Porthilly Oysters & Traditional Condiments	
½ Dozen	16
Dozen	30

STARTERS

Heritage Tomato Gazpacho – Buttermilk – Smoked Eel – Red Basil	11
Burrata – Drambuie Marinated Stone Fruits – Lemon Balm (v)	9
Searred Orkney Scallop – Craupadine Beetroot – Fresh Wasabi – Soy Emulsion	15
Smoked Beef Short Rib Doughnut – Bone Broth Rarebit – Pickled Celery	10
Cured Chalk Steam Trout – Garden Peas – English Strawberries – Oscietra Caviar	13
Roasted Cauliflower Risotto – Purple Cauliflower & Hazelnut Fricassée (v)	8/16
With Australian Black Truffle	+6
Blackened Gem Lettuce – Bacon Crumb – Parmesan – Anchovy Mayonnaise	8
Tuscan Manzo – Pickled Girolles – House Made Ricotta – Pine Nuts	9

MAINS

Butter Roast Guinea Fowl Crown (<i>for two</i>)	
Sausage of Thigh & Lardo – Truffled Cauliflower Cheese – Boulanger Potato	25 p/p
Summer Pulses – Yeasted Broth – Black Garlic Mayonnaise – Chia Crisps (v)	17
Beef Fillet – Porthilly Oyster Velouté – Marsh Samphire – Bone Marrow Fondant	35
Pan Roast Hake – Roasted Red Pepper Purée – Refried Beans – Squid, Pepperoni & Lime Salsa	23
½ Native Lobster – Lime & Tarragon Beurre Blanc – Tomato Raisins – Puffed Rice	30
Coddled Wackley Brook Egg – Sea Herbs – Mushroom Lapsang Tea – Australian Black Truffle (v)	19
Braised Turbot – Gnocchi – Confit Bull's Heart Tomato – Green Sauce – Crispy Capers	28
Rack, Confit Loin and Sweetbread of Lamb – Borlotti Beans – Ewe's Curd – Watermelon	27

SIDES

Minted New Season Potatoes	3.5	Panzanella	5	Garden Vegetables	4	Hencote Waldorf	6
----------------------------	-----	------------	---	-------------------	---	-----------------	---

Whilst every care has been taken, all items of food are prepared fresh in house so traces of allergens may be present. If you have an allergy please inform your server who will be able to advise you further.

Service is not included



THE VIEW AT
HENCOTE