



# LUNCH A LA CARTE

From 12pm - 3pm Thursday to Sunday

## STARTERS

- Truffled Goats Cheese Parfait** [GF-N] £7  
Hazlenut Crumb, Beetroot Textures
- Pulled Chicken Terrine** [GF-DF\*] £8  
House Chutney, Sourdough, Baby Leaf
- Hencote Garden Soup** [V- GF\*] £7  
Bloomer Bread
- Garden Heritage Tomato Salad** [GF\*] £7  
Burrata, Basil, Croute
- Torched Mackerel** [GF-DF] £10  
Fennel, Dill Cream, Grapefruit

## MAINS

- Lincolnshire Sausage** £16  
Creamed Potato, Onion Jus
- Slow Roasted Chicken Breast** [GF\*-DF] £20  
Roasted King Oyster Mushroom, Creamed Potato, Jus
- Jerusalem Artichoke Risotto** [V\*-GF] £15  
Truffled Artichoke, Crisp, Feta
- Pan Roast Hake** [GF] £24  
Potato Fondant, Cauliflower Velouté, Roasted Cauliflower
- Hencote prime cut burger** [GF\*-DF\*] £18  
Brioche Bun, Bacon Jam, Salad, Skin on Fries
- Market Fish -Roasted or Battered-** [DF] £18  
New Potatoes, Garden Veg or Pea Puree, Thick Cut Chips

V- Vegetarian | VE- Vegan | VE\*- Vegan Adaptable | N- Contains Nuts | C- Crustacian  
GF- Gluten Free | CF\*- Gluten Free Adaptable | S- Sesame | DF- Dairy Free | DF\*- Dairy Free Adaptable



Our meat is sourced from local producers and our special cuts are sourced from Aubrey Allen

All dishes are cooked over an open-fire on our Charcoal Grill

## CLASSIC CUTS

All Come With Choice of Two sides

<b>Grilled Pork Chop</b>	<b>£22</b>
Black Garlic, Apple Glaze	
<b>10oz Sirloin</b>	<b>£32</b>
<b>Fillet on the Bone</b>	<b>£32</b>
<b>Boston Chop</b>	<b>£34</b>

## SPECIALTY CUTS

<b>19oz Cote de Bouef</b>	<b>£80</b>
For 2	
<b>32oz Tomahawk</b>	<b>£120</b>
For 2	

Please ask your waiter for any additional special cuts that may be available on the day

### SAUCES: all £3

Bearnaise  
Red Wine Jus  
Peppercorn Sauce  
Blue Cheese Mousse  
Wholegrain Mustard Sauce  
Garlic Butter  
Apple Sauce

### SIDES:

<b>Thick Cut Chips</b>	<b>£6</b>	
<b>Skin on Fries</b>	<b>£4</b>	
Add Truffle and Parmesan		<b>+£2</b>
<b>Glazed Carrots</b>	<b>£4</b>	
With Maple		
<b>Grilled Broccoli</b>	<b>£4</b>	
With Sesame		
<b>New Potatoes</b>		<b>£4</b>
With Garlic Butter Dressing		
<b>Babyleaf salad</b>		<b>£4</b>

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## DESSERT

<b>Lemon Posset [GF]</b> Raspberry Gel, Raspberry Sorbet, Meringue	<b>£7</b>
<b>Treacle Sponge</b> Vanilla Ice Cream, Syrup Drizzle	<b>£8</b>
<b>Chocolate Mousse [GF]</b> Honeycomb, Mint Gel	<b>£7</b>
<b>Strawberry Bakewell [N]</b> Strawberry Gel, Strawberry Sorbet	<b>£8</b>
<b>Pineapple Polenta Cake [GF-V-N]</b> Coconut Sorbet, Pineapple Gel	<b>£7</b>

## DESSERT WINE, PORT & SHERRY

<b>Dessert Wine</b> Kracher, Auslese Cuvee, Burgenland, 2018	<b>Bottle 375ml</b> <b>£31</b>
<b>Port</b> Graham's White	<b>75ml £5</b>
Quinta Da Gaviosa 10 Year Old Tawny	<b>75ml £8.50</b>
Quinta Da Gaviosa LBV	<b>75ml £7.50</b>
<b>Sherry</b> Don Jose Olorosso	<b>75ml £6.5</b>
<b>Fortified</b> Stonebird Gonzo	<b>75ml £9</b>

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