



BEST OF BRITISH TASTING MENU

A HENCOTE TWIST ON CLASSIC BRITISH STAPLES

CANAPES

Pâté en Croûte with House Chutney

Baby Prawn Vol-au-vents

Compressed melon and black olive

~Paired with Evolution Sparkling wine~

PULLED HAM HOCK

Piccalilli, Short Crust, Baby Leaf

~Paired with Suzanne Rosé wine~

POACHED COD LOIN

Pont Neuf Chips, Minted Pea Puree, Crispy Batter Bits

~Paired with Vivienne White wine~

BEEF FILLET

Beef Ragu, Pomme Puree, Port Jus, Baby Veg

~Paired with Amphora Pinot Noir wine~

STRAWBERRIES & CREAM

Isadora Bavarois, Macerated Strawberries, Chantilly Cream, Strawberry Gel

~Paired with Isadora Sparkling wine~

RASPBERRY BAKEWELL

Vanilla Ice Cream

~Paired with Kracher Auslese Sweet wine~

PETIT FOURS

Marshmallow - Lemon tart - Caramel Chocolate

£85 pp | Additional £65 With Wine Pairing

