

# HENCOTE

## SUNDAY MENU

### WHILST YOU WAIT

MARINATED MANZANILLA OLIVES	TRIPLE COOKED CHIPS WITH GARLIC AIOLI	ROASTED PADRON PEPPER
5	6	6

### JARS & LIGHT BITES

BRAISED HAM HOCK Toffee crab apple & mulled cider gel	7.5	CRISPY CHICKEN Honey brined crispy chicken & paprika mayonnaise	9
CONFIT CURRIED DUCK LEG Spiced mango purée and coriander	7.5	PARMESAN FRIES Winter truffle & 36 month aged parmesan & mushroom butterscotch	9
PRAWN & CRAYFISH COCKTAIL Marie Rose & lemon Caviar	7.5	MAPLE CURED HAM & GRUYERE CROUSTILLANT Wilted savoy cabbage & shallot puree	10
ROASTED GARLIC HUMMUS Brown butter brussel sprouts & gochujang	7.5	CRISPY BRUTON BRIE Onion marmalade	7.5
SCOTCH EGG Burford brown 'stuffing' scotch egg & cranberry sauce	9		

### MAINS

HENCOTE DIRTY BURGER Brioche, tomato chipotle jam, smoked Applewood cheddar & fries	18
BROWN BUTTER ROASTED CORNISH COD St Austell mussel, salt baked celeriac, crisp sage, celeriac & brown shrimp veloute	24
ROASTED KING OYSTER MUSHROOM Slow cooked polenta, rainbow chard, cep powder & vegetable jus	21
BEEF WELLINGTON FOR TWO Winter truffle, wilted spinach, horseradish mash, buttered savoy cabbage, crispy oxtail & red wine jus. Only available served pink.	82

### ROASTS

All Roasts served with garlic and rosemary roasted potatoes, honey glazed carrot, braised red cabbage, tenderstem broccoli, cauliflower cheese & Yorkshire pudding

SHROPSHIRE REARED BEEF SIRLION	26
72 HOUR SLOW COOKED HOGGET	24
CRISPY GLOUCESTER OLD SPOT PORK BELLY	23
WHOLE ROAST CHICKEN FOR TWO	46

