

HENCOTE

SUNDAY MENU

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		

STARTERS

ST AUSTELL BAY MUSSELS White wine & garlic cream sauce with toasted sourdough	14
PULLED HAM & HERITAGE CARROT TERRINE Piccalilli, pea fricassée, Port and bacon jam & wild pennywort	12
POTATO ASSIETTE Smoked pomme purée, lovage mayonnaise, salt & vinegar crisps, onion ash, cos & dandelion salad	11

MAINS

ROASTED CORNISH COD Cauliflower cous cous, cauliflower beignet, razor clams & parsley emulsion	26
GLAZED KING OYSTER MUSHROOM Slow cooked polenta, rainbow chard, plum purée, cep powder	20
BEEF WELLINGTON FOR TWO Winter truffle, wilted spinach, horseradish mash, buttered savoy cabbage, crispy oxtail & red wine jus. Only available served pink.	82

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

SHROPSHIRE REARED BEEF SIRLOIN	26
72 HOUR SLOW COOKED HOGGET	24
NORFOLK BRONZE TURKEY BREAST	27
WHOLE ROAST CHICKEN FOR TWO	46