

HENCOTE

À la carte

STARTERS

RABBIT AND FOIE GRAS TERRINE Candied pistachio, cherry gel, cherry bon bon	16
BRAISED OCTOPUS Confit Anya potato, sea herbs, charcoal mayonnaise, green sauce	16
ROASTED BROCCOLI Lemon purée, toasted almonds, black cabbage, hazelnut pesto, tardivo and dandelion	14

MAINS

VEAL SCHNITZEL Grabishé, pigs head croquette, Arlington white heritage egg, chard	26
HERITAGE PORK FILLET Choux farci, ratte champ, glazed ham, crispy pork belly, pineapple, pickled turnip	30
CHARRED MONKFISH Thai inspired risotto, king prawn, Asian greens, lemon grass velouté	32
KOMBU INFUSED CHARLOTTE POTATO Sour cream, chive, sauce verde, tenderstem broccoli, nasturtiums, truffle, braised chicory	25

GRILL

Served with large leaf salad, triple-cooked duck fat chips

8OZ BEEF RUMP	30	30 DAY 10 OZ BEEF RIBEYE	36
WHISKEY AGED 10 OZ SIRLOIN	36		

Served with large leaf salad, triple-cooked duck fat chips, and a choice of two sauces

CHATEAUBRIAND FOR TWO	90	CÔTE DE BOEUF FOR TWO	90
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SAUCES

All priced at 4

PEPPERCORN	BÉARNAISE	CHIMICHURRI	RED WINE
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SIDES

TENDERSTEM BROCCOLI Chilli, garlic, almond	6	MAC AND CHEESE Black Bob cheddar, 36 month parmesan, pangritata (add winter truffle 5)	6
HERITAGE CARROTS Honey, balsamic and beef dripping vinaigrette	6	TRIPLE-COOKED DUCK FAT CHIPS	5
MIXED LARGE LEAF SALAD	6		



THE VIEW AT HENCOTE