

HENCOTE

WHILE YOU WAIT

MARINATED MANZANILLA OLIVES 5

ROASTED PADRON PEPPERS 5

STARTERS

RABBIT AND FOIE GRAS TERRINE 16
Candied pistachio, cherry gel, cherry bon bon

BRAISED OCTOPUS 16
Confit Anya potato, sea herbs, charcoal
mayonnaise, green sauce

ROASTED BROCCOLI 14
Lemon Pureé, toasted almonds, black cabbage,
hazelnut pesto, tardivo and dandelion

JARS

CELERIAC AND TRUFFLE REMOULADE 7.5
Cured duck egg, compressed apple, watercress

ATLANTIC COD BRANDADE 8
Nduja, wild tardivo

SALMON RILLETTES 8
Compressed cucumber, sesame keta caviar, frisée

PRAWN AND CRAYFISH COCKTAIL 8
Marie Rose, Lemon caviar

MAINS

VEAL SCHNITZEL 30
Pigs head croquette, grabishé, Arlington White heritage egg, rainbow chard

HERITAGE PORK FILLET 30
Glazed ham, crispy pork belly choux farci, Ratte champ, pineapple,
pickled turnip

CHARRED MONKFISH 32
Thai inspired risotto, king prawn, Asian greens, lemongrass
velouté

KOMBU INFUSED CHARLOTTE POTATO 25
Sour cream, chive, sauce verde, tenderstem broccoli, nasturtiums,
truffle, braised chicory

GRILL

8oz BEEF RUMP 30

30 DAY 10oz BEEF RIBEYE 36

WHISKEY AGED 10oz SIRLOIN 38

10oz WELSH WAGU SIRLOIN 70

SAUCES

PEPPERCORN 4

BÉARNAISE 4

CHIMICHURRI 4

RED WINE BORDELAISE 4

All served with large leaf salad and triple-cooked duck fat chips

CHATEAUBRIAND FOR TWO 90 CÔTE DE BOEUF FOR TWO 90
Served with large leaf salad, triple-cooked duck fat chips, and a choice of two sauces

SIDES

TENDER STEM BROCCOLI 6
Chilli, garlic, toasted almond

MAC AND CHEESE 16
Black Bob cheddar, 36 month parmesan, pangritata
(add winter truffle 5)

MIXED LARGE LEAF SALAD 5

HERITAGE CARROTS 6
Honey, balsamic and beef dripping vinaigrette

TRIPLE COOKED DUCK FAT CHIPS 5
Garlic aioli