

EASTER SUNDAY MENU

£50 PER PERSON

STARTERS

ATLANTIC SALMON AND CRAB FISH CAKE

Dressed baby leaf, lemon caviar, brown crab emulsion

'MUSHROOMS ON TOAST'

Wild mushroom, cep puree, toasted sourdough, beurre noisette

CHARRED AUTUMN GREENS

Cipollini onions, broccoli, truffle custard, cheddar foam, chives

JARS

CELERIAC AND TRUFFLE REMOULADE

Cured duck egg, compressed apple, watercress

ATLANTIC COD BRANDADE

Nduja, wild tardivo

SALMON RILLETTES

Compressed cucumber, sesame keta caviar, frisée

PRAWN AND CRAYFISH COCKTAIL

Marie Rose, lemon caviar



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 SIRLOIN 72 HOUR SLOW ROASTED HOGGET CRISPY GLOUCESTER OLD SPOT PORK BELLY

WHOLE ROAST CHICKEN FOR TWO

RIB OF BEEF FOR TWO (£6 supplement per person)

MAINS

KOMBU INFUSED CHARLOTTE POTATO

Sour cream, chive, sauce verde, tenderstem broccoli, nasturtiums, truffle, braised chicory

TEMPURA BATTERED DOVER SOLE

Chilli and salt spice, wild garlic salad cream, pomme allumette, garlic flowers



STICKY TOFFEE PUDDING SUNDAE

Madagascan vanilla custard, salted caramel, bourbon ice cream

CHEESE BOARD

Perl las, Black Bob cheddar, caramelised onion and Rioja cheddar, crackers, house chutney, grapes

LEMON MERINGUE STYLE BAKED ALASKA

Lemon Thyme, crystallised ginger ice cream

BANOFFEE PIE

Salted caramel, banana ice cream



HENCOTE

EASTER SUNDAY MENU

£25 PER CHILD

STARTERS

CHEESY GARLIC FLAT BREAD

MOZZARELLA DIPPERS

San Manzano Tomato Sauce

ATLANTIC PRAWN COCKTAIL



MAINS

SUNDAY ROAST BEEF OR PORK BELLY

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

CLASSIC HAMBURGER

Served with chips

SAUSAGE AND MASH

Onion Gravy

MAC N' CHEESE



DESSERTS

BANOFFEE PIE

CHOCOLATE BROWNIE SUNDAE

ICE CREAM/ SORBET (2 SCOOPS)