

HENCOTE

WHILE YOU WAIT

MARINATED MANZANILLA OLIVES 5

ROASTED PADRON PEPPERS 5

STARTERS

BBQ HERITAGE TOMATO SALAD	14
Goats Cheese, Basil, Olive, Tomato Consommé	
CHALK STREAM TROUT	16
Confit Loin, Fennel, Apple, Cucumber & Buttermilk Sauce	
DUCK LIVER PARFAIT	16
Chicory & Orange Marmalade, Pickled Walnut, Duck Fat Brioche	

JARS

CELERIAC AND TRUFFLE REMOULADE	7.5
Cured duck egg, compressed apple, watercress	
SMOCKED MACKEREL RILLETTES	8
Beetroot Relish, Horseradish, Apple, Fennel	
PRAWN AND CRAYFISH COCKTAIL	8
Marie Rose, Lemon Gel	

MAINS

CHICKEN SUPREME	28
Fondant Potato, Jerusalem Artichoke, Maitake Mushrooms, Pickled Walnut	
JOHN DORY	32
Almond and Grape dressing, Tenderstem Broccoli, Choucroute	
LAMB RUMP	30
Pearl Barley Risotto, Salsa Verde, Courgette, Basil & Red Onion	
BUTTERNUT SQUASH AND MUSHROOM GNOCCHI	26
Potato Gnocchi, Emperor Mushrooms, Sage Crisps, Brown Butter Sauce	

GRILL

All served with rocket and red onion salad and hand-cut chips

8 oz BEEF RUMP	32
DRY AGED 10 oz RIBEYE	42
DRY AGED 10oz SIRLOIN	38

SAUCES

PEPPERCORN	4
CHIMICHURRI	4
BÉARNAISE	4
RED WINE BORDELAISE	4

CHATEAUBRIAND FOR TWO 90

Served with rocket and red onion salad, hand-cut chips, and a choice of two sauces

SIDES

TENDER STEM BROCCOLI	6	HERITAGE CARROTS	6
Chilli, garlic, toasted almond		Honey, balsamic and beef dripping vinaigrette	
MAC AND CHEESE	6	HAND-CUT CHIPS	6
Black Bob Cheddar, 36 Month Parmesan, Pangritata		Garlic aioli	
MIXED ROCKET AND RED ONION SALAD	6	TRUFFLE AND PARMESAN FRIES	9
		Truffle Ketchup	