



HENCOTE

Bronze Menu

2-course £45 | 3-course £55

Optional Hencote wine pairing £22

STARTER

Asparagus, caramelised onion & Cornish cheddar tartlet

rocket & pesto salad, and a raspberry balsamic glaze

Wine pairing: Evolution Sparkling

MAIN COURSE

Seared chicken supreme

hasselback potatoes, creamed leeks, peas & snaps, chicken jus

or

Tempura broccoli

hasselback potatoes, creamed leeks, peas & snaps, jus

Wine pairing: Vivienne White

DESSERT

White chocolate panna cotta

raspberry compote, cinder honeycomb

Wine pairing: Suzanne Rosé



HENCOTE

Silver Menu

2-course £60 | 3-course £70

Optional Hencote wine pairing £25

STARTER

Pickled & torched mackerel

beetroot yoghurt, pickled spring salad

or

Goat's cheese & onion bon bon

beetroot yoghurt, pickled spring salad, walnut crumb

Wine pairing: Suzanne Rosé

MAIN COURSE

Sous vide & seared lamb rump

garlic & thyme fondant potato, sautéed spring veg, mint & pea purée,
lamb & red currant jus

or

Roast squash filet

garlic & thyme fondant potato, sautéed spring veg, mint & pea purée, red
currant jus

Wine pairing: Mark V Red

DESSERT

Lemon meringue pie

feathers of spring berries, raspberry sorbet

Wine pairing: Evolution Sparkling



HENCOTE

Gold Menu

2-course £75 | 3-course £85

Optional Hencote wine pairing £28

STARTER

Seared scallops

caramelised cauliflower purée, black pudding crumb, fennel & apple salad

or

Cauliflower pakora

caramelised cauliflower purée, fennel & apple salad

Wine pairing: LXX Sparkling

MAIN COURSE

Seared beef filet

satay charred tenderstem, potato & sweet potato dauphinoise, cumin spiced
sweet potato purée, red wine & thyme jus

or

Mushroom pithivier

satay charred tenderstem, potato & sweet potato dauphinoise, cumin spiced
sweet potato purée, red wine & thyme jus

Wine pairing: Mark V Red

DESSERT

Belgian chocolate & sea salt pot

black pepper shortbread crumb, stuffed raspberries

Wine pairing: Isadora Sparkling Rosé