



HENCOTE MENU

NIBBLES

PADRON PEPPERS	£7
<i>Whole charred peppers, garlic & parsley, rosemary salt</i>	
MIXED OLIVES	£7
<i>Marinated with garlic, chili, herbs & sundried tomatoes</i>	

OAK FIRED FLATBREAD	£10
<i>confit garlic butter, smoked garlic aioli, truffle & balsamic</i>	
PORK SCRATCHINGS	£7
<i>Air dried scratchings, sage seasoning, Hencote orchard apple</i>	

STARTERS

KING PRAWNS	£14
<i>Whole grilled King Prawns marinated in harissa butter & served with sourdough toast</i>	
Isadora	

SCALLOPS	£15
<i>Seared scallops served with squash puree, pickled girolle mushrooms & coppa</i>	
LXX	

CORNISH MUSSELS	£13
<i>Cornish mussels in a Hencote white wine sauce, chorizo, garlic & parsley and served with toasted sourdough</i>	
Pinot Noir	

MUSHROOMS	£10
<i>Grilled King Oyster mushroom, 5 spice roasted plum, steamed pak choi, miso dressing</i>	
Chardonnay	

CHARRED WATERMELON	£12
<i>bay & tarragon infused goats cheese, maple & lime, soy seeds</i>	
Suzanne	

THE GRILL

RIBEYE	10 OUNCE	£37
SIRLOIN	10 OUNCE	£35
RUMP	10 OUNCE	£32
FLAT IRON	10 OUNCE	£32

ADD SURF & TURF	2 WHOLE GRILLED PRAWNS	£5
<i>All served with grilled mushroom, grilled tomato, black garlic puree salad leaves & triple cooked chips</i>		

Choose a sauce: Peppercorn, Blue cheese or Chimichurri
Mark IV / Pinot Noir

MIXED GRILL	FOR TWO TO SHARE	£60
<i>Your choice of steak served with a bacon chop, two whole grilled king prawns, grilled tomato and mushroom, triple cooked chips & a choice of sauce</i>		
Mark IV / Isadora		

CURED BACON CHOP	£28
<i>Treacle cured bacon chop, topped with a fried ducks egg and served with a grilled tomato, pineapple relish & triple cooked chips</i>	
Pinot Noir	

GRILLED AUBERGINE	£26
<i>Harissa roasted aubergine with chermoula spiced chickpeas, glazed carrots & marinated kale. Topped with pomegranate & a minted coconut yoghurt</i>	
Suzanne / Evolution	

CHICKEN CACCIATORE	£28
<i>Grilled chicken supreme with grilled asparagus, chorizo & barley pilaf & Cacciatore sauce</i>	
Chardonnay	

SEA BREAM	£28
<i>[an seared Sea Bream served with potato terrine, pea & edamame fricassee, cavolo nero and a white wine sauce</i>	
Vivienne / LXX	

SWEETS

CLOTTED CREAM CHEESECAKE	£10
<i>Clotted cream cheesecake served on a ginger base with cherry compote & a caramelized white chocolate crumb</i>	
Isadora	

WHITE CHOCOLATE CREME BRULEE	£10
<i>white chocolate and raspberry creme brulee served with a shortbread biscuit</i>	
LXX	

CHOCOLATE BROWNIE	£10
<i>Rich chocolate brownie, caramel sauce, vanilla ice cream & praline</i>	
Gonzo	

SEASONAL MESS	£10
<i>meringue served with fresh berries, berry puree, whipped vanilla cream, lemon sorrel</i>	
Isadora	

CHEESE

£18

the perfect way to round up your dining experience. Enjoy our specially selected British cheeses with seasonal chutney, apples, grapes & crackers

SMOKED LINCOLN POACHER
WESTCOMBE CHEDDAR
HARROGATE BLUE
WIGMORE SOFT
TUNWORTH SEMI-SOFT

Gonzo / Mark / Pinot Noir