

HENCOTE

SAMPLE MENU

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 WAGYU 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	HERITAGE CARROTS	6
Chilli, garlic, toasted almond		Honey, balsamic and beef dripping vinaigrette	
MAC AND CHEESE	6	TRIPLE COOKED DUCK FAT CHIPS	5
Black Bob cheddar, 36 month parmesan, pangritata (add winter truffle 5)		Garlic aioli	
MIXED LARGE LEAF SALAD	5		

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Desserts

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LEMON MERINGUE STYLE BAKED ALASKA Lemon Thyme, Crystallised ginger ice cream	10
STICKY TOFFEE PUDDING SUNDAE Madagascan vanilla custard, salted caramel, bourbon ice cream	10
BAKED "COOKIE" FOR TWO Madagascan vanilla and dark chocolate ice cream, salted caramel fudge, raspberry purée	18
CHEESE BOARD Perl las, Black Bob cheddar, caramelised onion and Rioja cheddar, crackers, house chutney, grapes	14
BRAEBURN APPLE SOUFFLÉ Crème anglaise, crumble, apple sorbet (fifteen minute waiting time)	12



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Marie Rose, Lemon caviar	

MAINS

VEAL SCHNITZEL	28
Pigs head croquette, grabishé, Arlington White heritage egg, rainbow chard	
CHARRED MONKFISH	32
Thai inspired risotto, king prawn, Asian greens, lemongrass velouté	
HERITAGE PORK FILLET	26
Glazed ham, crispy pork belly choux farci, Ratte champ, pineapple, pickled turnip	
KOMBU INFUSED CHARLOTTE POTATO	24
Sour cream, chive, sauce verde, tenderstem broccoli, nasturtiums, truffle, braised chicory	

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	27
72 HOUR SLOW COOKED HOGGET	25
CRISPY GLOUCESTER OLD SPOT PORK BELLY	24
WHOLE ROAST CHICKEN FOR TWO	50

GRILL

Served with large leaf salad, triple-cooked duck fat chips, and a choice of sauces

CÔTE DE BOEUF FOR TWO	80
30 DAY 10oz BEEF RIBEYE	36
HENCOTE DIRTY BURGER	18