



HENCOTE

SUNDAY ROAST

NIBBLES

PADRON PEPPERS	£6	WOODFIRED GARLIC BREAD	£9
MIXED OLIVES	£6	ADD HUMMUS	£4

STARTERS

BOUILLABAISEE

£12

rench stew with a mix of fish and seafood in a rich tomato broth. Served with woodfired garlic bread

KING OYSTER

£10

Grilled King Oyster mushroom, 5 spice roasted plum, steamed pak choi, miso dressing

PORK BELLY

£12

Crispy pork belly served with a black pudding crumb, apple puree & a spiced date chutney

ROASTS

TOPSIDE OF BEEF	£29
ROLLED LAMB SHOULDER	£28
PORK BELLY	£27
CHICKEN SUPREME	£27
SAGE CRUSTED SQUASH	£26

All served with carrot & swede, seasonal greens, braised red cabbage, roasted potatoes, Yorkshire pudding & gravy

ADD A SIDE OF CAULIFLOWER CHEESE £5

SHARING ROAST FOR TWO TO SHARE £75

Topside of beef, pork belly, lamb & chicken served with all the trimmings, portion of cauliflower cheese and a jug of gravy!

GLAZED BACON CHOP

£28

Glazed bacon chop served with local fried ducks egg, triple cooked chips, roasted tomato & pineapple relish

GRILLED AUBERGINE

£26

Harissa roasted aubergine with chermoula spiced chickpeas, glazed carrots & marinated kale. Topped with pomegranate & a minted coconut yoghurt

SEA BREAM

£28

Pan roasted Sea bream with potato terrine, buttered cavolo Nero, pea & edamame fricassee & scallop infused tarragon cream sauce

SWEETS

CLOTTED CREAM CHEESECAKE £10

Clotted cream cheesecake served on a ginger base with cherry compote & a caramelized white chocolate crumb

CHOCOLATE BROWNIE £10

Rich chocolate brownie, caramel sauce, vanilla ice cream & praline

SEASONAL MESS £10

merengue served with fresh berries, berry puree, whipped vanilla cream, lemon sorrel

CHEESE

£18

A great way to finish 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

ALLERGENS

Here at Hencote we use a whole array of ingredients, be they grown here on the estate, sourced from our local suppliers, or bought in from further afield. Though we take great care in our allergen procedure, we can never 100% guarantee that a dish is completely allergen free. If you have any questions please do not hesitate to ask a member of our team.