

SMALL PLATES

MARINATED MANZANILLA OLIVES	£5
ROASTED PADRON PEPPERS	£5
ROSEMARY FOCACCIA Black Olive Tapenade	£5
HAM HOCK CROQUETTES Honey and Mustard Dip	£11
KARAAGE CHICKEN Japanese style fried chicken, soy, miso crème fraîche	£12
CELERIAC AND TRUFFLE REMOULADE Cured duck egg, compressed apple, watercress	£7.5
SMOKED MACKEREL RILLETTES Beetroot Relish, Horseradish, Apple, Fennel	£8
PRAWN AND CRAYFISH COCKTAIL Marie Rose, lemon Gel	£8
SHROPSHIRE SALUMI CURED MEATS Shropshire Salami, Chorizo, Bresoalo Served with Cornichons, Violet Mustard	1 for £8 2 for £14 3 for £20

FROM THE GRILL

All served with a Rocket and Red Onion Salad and Triple cooked chips.

8 oz BEEF RUMP	£32
DRY AGED 10 oz RIBEYE	£42
DRY AGED 10 oz SIRLOIN	£38
*CHATEAUBRIAND FOR TWO	£90

*Sharing steaks served with a choice of two sauces.

SAUCES

PEPPERCORN, BÉARNAISE, RED WINE BORDELAISE, CHIMICHURRI	All £4
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VINEYARD MENU

CLASSICS

CHICKEN AND BACON SANDWICH Chicken breast, smoked bacon	£18
HEREFORD STEAK SANDWICH Garlic wild mushrooms, rocket, whole grain mustard Choice of White or Shropshire Brown Bread, served with Fries	£24
HENCOTE DIRTY BURGER Smoked cheddar, tomato and chipotle jam, fries	£22
KARAAGE SPICED CHICKEN BURGER Red cabbage coleslaw, sriracha mayonnaise, fries	£18
CRISPY TEMPURA FISH BURGER Warm tartar sauce, lemon emulsion, fries	£19
SEA BREAM Bouillabaisse stew, baby fennel, gruyere 'cheese on toast'	£32
PAN ROASTED CORNISH SOLE Caper, lemon and parsley burnt butter, buttered Jersey Royals	£28
CAESAR SALAD Cos lettuce, anchovies, Grana Padano, sourdough croutons Add grilled chicken breast	£16 £5

SIDES

TENDER STEM BROCCOLI Chilli, garlic, toasted almond	£6
MAC AND CHEESE Cheddar, Grana Padano, pangritata (add truffle £5)	£8
HERITAGE CARROTS Honey, balsamic and beef dripping vinaigrette	£6
HAND-CUT CHIPS Garlic aioli	£6
TRUFFLE FRIES Truffle Ketchup, Grana Padano	£9

SET MENU

2 COURSES £32

3 COURSES £38

STARTER

SMOKED MACKEREL RILLETTES

Beetroot Relish, Horseradish, Apple, Fennel

BBQ HERITAGE TOMATO SALAD

Whipped goats cheese, basil mayo, olive tapenade, pickled shallots, tomato consommé

DUCK LIVER PARFAIT

Chicory & Orange Marmalade, Pickled Walnut, Sourdough

MAIN

SEA BREAM

Bouillabaisse stew, Baby fennel, Gruyere
'cheese on toast'

BUTTERNUT SQUASH AND MUSHROOM GNOCCHI

Potato Gnocchi, Emperor Mushroom, Sage Crisps,
Brown Butter Sauce

VEAL SCHNITZEL

Heritage Egg, Beetroot Marmalade, Buttered Jersey Royals

DESSERT

PEACH MELBA BAKED ALASKA

White Peach & Vanilla parfait, Raspberry sorbet & Almond sponge

WHITE CHOCOLATE AND SEVILLE ORANGE PANNACOTTA

Cocoa nib tuile, Orange Liqueur ice cream, Blood orange puree

CHEESE BOARD

Selection of cheese and crackers
(£6 supplement)

WHILE YOU WAIT

MARINATED MANZANILLA OLIVES	£5
ROASTED PADRON PEPPERS	£5

SMALL PLATES

CELERIAC AND TRUFFLE REMOULADE	£7.5
Cured duck egg, compressed apple, watercress	
SMOKED MACKEREL RILLETTES	£8
Beetroot Relish, Horseradish, Apple, Fennel	
PRAWN AND CRAYFISH COCKTAIL	£8
Marie Rose, lemon Gel	
KARAAGE CHICKEN	£12
Japanese style fried chicken, soy, miso crème fraîche	

WOODFIRED PIZZA

CHEF'S PIZZA OF THE DAY	£15
Ask our team for today's special pizza	
CURED MEAT	£16
Selection of cured meat, tomato sauce base, cheese	
MARGHERITA	£14
Classic Tomato and Mozzarella	

FROM THE GRILL

All served with a large leaf salad and hand-cut chips.

8 oz BEEF RUMP	£32
DRY AGED 10 oz RIBEYE	£42
DRY AGED 10 oz SIRLOIN	£38
*CHATEAUBRIAND FOR TWO	£90
*Sharing steaks served with a choice of two sauces.	

SAUCES

PEPPERCORN, BÉARNAISE, RED WINE BORDELAISE, CHIMICHURRI	All £4
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GLAZED MINI CHORIZO	£11
Mark IV, honey mustard mayonnaise	

ROSEMARY FLATBREAD	£5
Black Olive Tapenade	

VINEYARD MENU

CLASSICS

CLASSIC CLUB SANDWICH	£18
Chicken breast, heritage egg, smoked bacon, fries	
HENCOTE DIRTY BURGER	£22
Smoked cheddar, tomato and chipotle jam, fries	
KARAAGE SPICED CHICKEN BURGER	£18
Red cabbage coleslaw, sriracha mayonnaise, fries	
CRISPY TEMPURA FISH BURGER	£19
Warm tartar sauce, lemon emulsion, fries	
SEA BREAM	£32
Bouillabaisse stew, baby fennel, gruyere 'cheese on toast'	
PAN ROASTED LEMON SOLE	£28
Caper, lemon and parsley burnt butter, buttered new potato	
CAESAR SALAD	£16
Cos lettuce, anchovies, Grana Padano, sourdough croutons	
Add grilled chicken breast	£5

SIDES

TENDER STEM BROCCOLI	£6
Chilli, garlic, toasted almond	
MAC AND CHEESE	£6
cheddar, 36 month parmesan, pangritata (add truffle £5)	
HERITAGE CARROTS	£6
Honey, balsamic and beef dripping vinaigrette	
HAND-CUT CHIPS	£6
Garlic aioli	
TRUFFLE FRIES	£9
Cep puree, parmesan	

SET MENU

2 COURSES £32

3 COURSES £38

STARTER

SMOKED MACKEREL RILLETTES

Beetroot Relish, Horseradish, Apple, Fennel

BBQ HERITAGE TOMATO SALAD

Whipped goats cheese, basil mayo, olive tapenade, pickled shallots, tomato consommé

DUCK LIVER PARFAIT

Chicory & Orange Marmalade, Pickled Walnut, Sourdough

MAIN

SEA BREAM

Bouillabaisse stew, Baby fennel, Gruyere 'cheese on toast'

BUTTERNUT SQUASH AND MUSHROOM GNOCCHI

Potato Gnocchi, Emperor Mushroom, Sage Crisps, Brown Butter Sauce

AGED SHROPSHIRE RUMP

Hand-cut chips, Large leaf salad, Peppercorn (£8 supplement)

DESSERT

LEMON MERINGUE STYLE BAKED ALASKA

Lemon thyme, Crystallised Ginger ice cream

WHITE CHOCOLATE AND SEVILLE ORANGE PANNACOTTA

Cocoa nib tuile, Grand Marnier ice cream, Blood orange puree

CHEESE BOARD

Selection of cheese and crackers (£6 supplement)

JARS

**CELERIC AND WINTER TRUFFLE
REMOULADE** £7.5

Cured duck egg, compressed apple, watercress

ATLANTIC COD BRANDADE £8

'Nduja, wild tardivo

SALMON RILLETES £8

Compressed cucumber, sesame keta caviar, frisée

PRAWN AND CRAYFISH COCKTAIL £8

Marie Rose, lemon caviar

LIGHT BITES

TRUFFLE FRIES £9

Cep puree, parmesan

SADDLE BACK PORK SAUSAGE ROLL £12

Black pudding, apple purée, fermented choucroute

GLAZED MINI CHORIZO £11

Mark IV, honey mustard mayonnaise

KARAAGE CHICKEN £12

Japanese style fried chicken, soy, miso crème fraîche

MARINATED MANZANILLA OLIVES £5

ROASTED PADRON PEPPERS £5

FROM THE GRILL

All served with a large leaf salad and hand-cut chips.

8 oz BEEF RUMP £32

DRY AGED 10 oz RIBEYE £42

DRY AGED 10 oz SIRLOIN £38

***CHATEAUBRIAND FOR TWO** £90

***CÔTE DE BOEUF FOR TWO** £85

*Sharing steaks served with a choice of two sauces.

SAUCES

**PEPPERCORN, BÉARNAISE, RED WINE BORDELAISE,
CHIMICHURRI** All £4

VINEYARD MENU

CLASSICS

CLASSIC CLUB SANDWICH £18

Chicken breast, heritage egg, smoked bacon, fries

HEREFORD STEAK SANDWICH £24

Garlic wild mushrooms, rocket, whole grain mustard, fries

HENCOTE DIRTY BURGER £22

Smoked cheddar, tomato and chipotle jam, fries

KARAAGE SPICED CHICKEN BURGER £18

Red cabbage coleslaw, sriracha mayonnaise, fries

CRISPY TEMPURA COD SLIDER £19

Warm tartar sauce, wilted spinach, lemon emulsion, fries

WILD BOAR AND RED WINE BANGERS £22

Stout and onion gravy, game chips

HAZELNUT PESTO TAGLIATELLE £17

Rocket and parmesan tagliatelle

PAN ROASTED LEMON SOLE £28

Caper, lemon and parsley burnt butter, buttered new potato

CAESAR SALAD £16

Cos lettuce, anchovies, Grana Padano, sourdough croutons

Add grilled chicken breast £5

SIDES

TENDER STEM BROCCOLI £6

Chilli, garlic, toasted almond

MAC AND CHEESE £6

Black Bob cheddar, 36 month parmesan, pangritata
(add truffle £5)

HERITAGE CARROTS £6

Honey, balsamic and beef dripping vinaigrette

HAND-CUT CHIPS £6

Garlic aioli

SET MENU

2 COURSES £32

3 COURSES £38

STARTER

WATERCRESS SOUP

Goats cheese tortellini, pickled shallot, lemon

SLOW ROASTED PORK

Pork belly spring roll, fermented apple purée, sherry caramel, red chard

HOUSE CURED SALMON

Baby mooli, sesame oil, salmon caviar, onion seeds

MAIN

CHICKEN BREAST

Warm baby gem, Caesar dressing, anchovies, parmesan emulsion

SEA BREAM

Bouillbaisse stew, baby fennel, gruyere 'cheese on toast'

GRILLED JERUSALEM ARTICHOKE

Wild garlic, oats, trompette mushrooms, wilted leaves

AGED SHROPSHIRE BEEF RUMP

Triple cooked chips, large leaf salad, peppercorn or béarnaise sauce
(£8 supplement)

DESSERT

BANANA PARFAIT

Salted caramel, popcorn, chocolate sorbet,

JERSEY MILK CRÈME CARAMEL

Candied orange, Grand Marnie ice cream, blood orange puree

CHEESE BOARD

Selection of cheese and crackers
(£6 supplement)