

NIBBLES



NOCELLARA OLIVES - £5.50
lemon verbena marinade

VIVIENNE

FOCACCIA - £6
olive tapenade

EVOLUTION

PADRON PEPPERS - £5

VIVIENNE

STARTERS

TWICE BAKED APPLEBY'S
SOUFFLE- £14
wild mushroom fricassee

SUZANNE

GRILLED MACKEREL - £12
pickled apple, cucumber, horseradish,
beetroot relish

EVOLUTION

DUCKLIVER PARFAIT - £14
chicory & orange chutney, duck fat
brioche, pickled walnuts

MARK IV
CHARDONNAY

SMOKED BEETROOT TARTARE- £12
hazelnut, horseradish, egg yolk

MARK IV

MAINS

PAN ROASTED SEA BREAM -£32
bouillabaisse stew, fennel, gruyere "cheese
on toast"

PINOT NOIR

HENCOTE BURGER - £22
wyndford wagyu & brisket patty, beef fat
onions, mustard, lettuce, tomato & fries

MARK IV

BUTTERNUT SQUASH & MUSHROOM
RISOTTO - £26
king oyster mushrooms, sage crisps, brown
butter sauce

PINOT NOIR

CHICKPEA & SWEET CORN BURGER -
£18
chipotle jam, lettuce, tomato & guacomole

CHARDONNAY

ROASTS



All roasts served with garlic & rosemary roast potatoes,
crushed carrot and swede, braised red cabbage, broccoli &
leek gratin & Yorkshire pudding

SHROPSHIRE REARED BEEF
SIRLOIN- £27

PINOT NOIR

SLOW COOKED LAMB
SHOULDER - £25

MARK IV

FREE RANGE ROAST PORK
LOIN £24

PINOT NOIR

ROAST LOCAL TURKEY WITH
APRICOT AND CHESTNUT
STUFFING £24

CHARDONNAY

FOR TWO SHARING:
24oz BOSTON RIBEYE - £80

PINOT NOIR

DESSERTS

APPLE TART TATIN FOR TWO - £25
cinnamon doughnut, bay leaf cremeux,
cassia ice cream

EVOLUTION

DARK CHOCOLATE & CHILLI
FONDANT - £12
tonka bean creme anglaise, blackberries

MARK IV
ISADORA

BBQ BANANA MOUSSE - £12
peanut cremeux, salted caramel

LXX

STICKY TOFFEE PUDDING - £10
rum butterscotch, caramelised banana

LXX

CHEESEBOARD - 3 cheeses -£14 / 5
cheeses - £21
A selection of British cheeses

GONZO

RECOMMENDED WINE PAIRING



BY THE GLASS

	125ml	175ml	250ml
EVOLUTION	£7.50	-	-
ISADORA	£9	-	-
LXX	£9.5	-	-
SUZANNE	£6	£7.50	£11
VIVIENNE	£6	£7.50	£11
MARK IV	£8	£10	£14
CHARDONNAY	£9	£11	-
PINOT NOIR	£11	£13	-



HENCOTE

SUNDAY LUNCH

WWW.HENCOTE.COM