



2 Courses £22

3 Courses £27

HENCOTE

MID - WEEK SET

MENU

SERVING
HOURS

12 PM
4:30 PM

STARTERS

SEASONAL SOUP £7

A sophisticated blend of freshly prepared seasonal ingredients, served with toasted sourdough and balsamic butter. Finished with herb-infused oil and a delicate garnish of microgreens.

CHICKEN LIVER PARFAIT £8

Smooth chicken liver parfait, complemented by candied walnuts and a zesty orange and chicory chutney. Presented with bitter leaves and served with toasted brioche and balsamic butter.

GRILLED KING PRAWN COCKTAIL £9

Our elegant take on the classic. Succulent grilled king prawns dressed in a luxurious Bloody Mary rose sauce, accompanied by crisp baby lettuce and creamy avocado. Topped with a whole grilled prawn, served alongside toasted sourdough.

BRAISED OX CHEEK £9

Heritage beef, slow-braised to perfection. Served with a velvety spiced sweet potato purée, charred shallot, and a rich red wine jus.

MAINS

TREACLE-GLAZED BACON CHOP £16

Charcoal-grilled bacon chop, glazed with treacle for a perfect balance of sweet and savoury. Topped with a fried hen's egg and served with pickled pineapple relish and triple-cooked chips.

ARTISAN SAUSAGES & HERBY CHAMP £15

Award-winning Maynard's sausages, served with a rich, buttery champ mash, a Hencote red wine and chicory chutney, and a deep red wine jus. Garnished with crispy shallot rings for added crunch.

WOODFIRED COD FILLET £16

Woodfired to perfection, this cod fillet is paired with a creamy parsley and thyme sauce. Accompanied by a crispy potato terrine, charred gem lettuce, and finished with herb oil.

WILD MUSHROOM & BASIL GNOCCHI £14

Handcrafted basil gnocchi, sautéed with wild mushrooms and complemented by a smoky burnt onion purée. Finished with charcoal-blistered cherry tomatoes, herb oil, and fresh spinach.

DESSERTS

STICKY TOFFEE PUDDING £9

Indulgent sticky toffee pudding, drizzled with a warm toffee sauce and served with caramelised banana and clotted cream ice cream.

SEASONAL FRUIT CRUMBLE £9

A fragrant medley of seasonal fruits, topped with a cinnamon-scented crumble. Served with a velvety vanilla crème anglaise.

WHITE CHOCOLATE & RASPBERRY CRÈME BRÛLÉE £9

Decadent white chocolate crème brûlée, perfectly caramelised and accompanied by fresh raspberries for a touch of freshness.



HENCOTE
MID - WEEK SET
MENU

SERVING
HOURS

12 PM
4:30 PM

SANDWICHES

STEAK FRITES £12

Open rump steak sandwich, pickled mushroom, balsamic onion & rocket served with peppercorn sauce & fries.
Choose from white or brown sourdough bread.
Gluten free bread available.

AUBERGINE & FETA PIZZETTA £10

Lunch sized pizza topped with grilled aubergine and feta.
Drizzled with Chilli oil and rocket.

SARDINES £12

Open grilled sardine sandwich, charred red pepper tapenade, marinated courgettes and an anchovy & caper dressing served with fries.
Choose from white or brown sourdough bread.
Gluten free bread available.

SALADS

CAESAR £11

Gem lettuce, croutons, Caesar dressing, crispy anchovies, shaved parmesan.
Add chicken £4

ASIAN CRISPY BEEF SALAD £14

Mixed leaf, pickled carrots, pickled mushrooms, chilli, cashews.