



À LA CARTE MENU

STARTERS

GOATS CHEESE MOUSSE £10.50
BEETROOT, RED ONION, CHERRY TOMATOES, TOASTED
WALNUTS, BALSAMIC GLAZE (D, NUTS)

PAN ROASTED SOUTH COAST SCALLOPS £15.50
CAULIFLOWER PUREE, GREEN APPLE & RED VEIN
SORREL (MO, M)

CITRUS-DILL CURED SALMON £9.50
BLOOD ORANGE, RADISH, KETA CAVIAR & YUZU-SUMAS
DRESSING (F)

SOUP OF THE DAY £8.50 WITH WARM BREAD ROLLS (V,
M, G) MK

POACHED PEAR £10.50
POACHED PEAR SALAD WITH WALNUT KETCHUP,
ROCKET-PARMESAN AND WHOLE GRAIN MUSTARD
DRESSING (M, NUTS, MU, SUL) VG GF

SMALL PLATES

MARINATED OLIVES (V) £5.00

BREAD BOARD (G,M) £5.00

DEEP FRIED CHILLI SQUID £9.00
WITH BLACK GARLIC AIOLI

BEEF SHORT RIB CROQUETTES £15.50
FERMENTED CHILLI CRÈME, PICKLED LEBANESE
CUCUMBER, CORIANDER
(D, E, G, SUL, MU)

SHARING BAKED CAMEMBERT £18.00
GARLIC, ROSEMARY & THYME, SERVED WITH WARM
BREAD

MAINS

THE HENGIST BURGER £18
BEEF BURGER SERVED WITH CHEESE, SALAD, BURGER SAUCE, AND COLSLAW ON THE SIDE

SOUTH COAST PAN ROASTED COD £23
ROAST FENNEL, ROAST RED PEPPER SAUCE

PAN ROASTED CHICKEN BALLOTINE £23
CHICKEN & SPINACH MOUSSE, ROMANESCO TARRAGON JUS

BULGAR WHEAT RISOTTO (VG OPTION) £18.00
WILD MUSHROOM, TRUFFLE OIL, AND PARMESAN.

08OZ RIBEYE STEAK £30
FLAT MUSHROOM, VINE TOMATOES

BRAISED PORK BELLY £26
CREAM CABBAGE, CARAMEL APPLE PUREE, RED WINE JUS

8OZ ANGUS FILLET STEAK £36
GRILLED BABY LEEKS, FRIED SHIMEJI MUSHROOMS (S)

ADD A SAUCE £3.00

BEARNAISE (D,E), PEPPERCORN SAUCE (D, SUL, F), WHOLEGRAIN MUSTARD SAUCE (D, MU,SUL), BLACK
GARLIC EMULSION (D,E), RED WINE JUS

SIDES

ALL SIDES £5.00 EACH
CHUNKY CHIPS / SKINNY FRIES

SAUTEED NEW POTATOES

DAUPHINE POTATOES

ONIONS RINGS (GLUTEN)

MAPLE GLAZED CARROTS

BUTTER KALE, ROSEMARY & GARLIC

TENDERSTEM BROCCOLI, CHILLI & GARLIC

PLEASE LET A MEMBER OF STAFF KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS