



À LA CARTE MENU

STARTERS

GOATS CHEESE MOUSSE BEETROOT, RED ONION, CHERRY TOMATOES, TOASTED WALNUTS, BALSAMIC GLAZE (M, NUTS)	£10.50
SAUTÉED PRAWNS HARRISA BUTTER, GRILLED BREAD, CHERRY TOMATOES, ROCKET & LIME (CRU, G, M)	£14.50
CITRUS-DILL CURED SALMON BLOOD ORANGE, RADISH, KETA CAVIAR & YUZU- SUMAC DRESSING (F)	£9.50
SOUP OF THE DAY (V) SERVED WITH WARM BREAD ROLLS (M, G)	£8.50
CRISPY HAM WITH TRUFFLED CELERIAC NEW SEASON ARTICHOKE, ROSEMARY, HONEY AND LEMON (M, E, G)	£10.50

SMALL PLATES

MARINATED OLIVES (V) (SUL)	£5.00
BREAD BOARD (G)	£5.00
DEEP FRIED CHILLI SQUID WITH BLACK GARLIC AIOLI (MO, E, M)	£9.00
ASIAN STYLE BEEF SHORT RIB FERMENTED CHILLI, SESAME-SOY CUCUMBER & CORIANDER (SE, S, M, E, G, F)	£15.50
BAKED CAMEMBERT GARLIC, THYME, SERVED WITH WARM BREAD (M, G)	£12.50

MAINS

THE HENGIST BURGER BEEF BURGER SERVED WITH CHEESE, SALAD, BURGER SAUCE, AND COLESLAW ON THE SIDE (M, E, G)	£18
SOUTH COAST PAN ROASTED COD ROAST FENNEL, ROAST RED PEPPER SAUCE (F,M)	£23
PAN ROASTED CHICKEN BALLOTINE CHICKEN & SPINACH MOUSSE, ROMANESCO TARRAGON JUS (M, E, SUL)	£23
BULGAR WHEAT RISOTTO (VG OPTION) WILD MUSHROOM, TRUFFLE OIL, AND PARMESAN. (G, M)	£18
08OZ RIBEYE STEAK FLAT MUSHROOM, VINE TOMATOES	£30
BRAISED PORK BELLY CREAM CABBAGE, CARAMEL APPLE PUREE, RED WINE JUS (M, SUL)	£26
8OZ ANGUS FILLET STEAK GRILLED BABY LEEKS, FRIED SHIMEJI MUSHROOMS (S)	£36
SHARING STEAKS: CHOICE OF : COTE DE BOEUF OR CHATEAUBRIAND SERVED WITH CHUNKY CHIPS, SALAD, ONION RINGS (G)	£85

ADD A SAUCE £3.00

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

SIDES

ALL SIDES £5.00 EACH

CHUNKY CHIPS / SKINNY FRIES

SAUTEED NEW POTATOES

DAUPHINE POTATOES (M)

ONIONS RINGS (G)

MAPLE GLAZED CARROTS

BUTTER KALE, ROSEMARY & GARLIC (M)

TENDERSTEM BROCCOLI, CHILLI & GARLIC

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