



Hengist Sunday Lunch

While You Wait

Selection of Breads

Oil, Balsamic Vinegar, Tomato Tapenade 5.5

Ricotta Stuffed Piquillo Peppers 4

Smoked Almonds 3.8 | Nocellara Olives 3.5

Starters

Vegan Mushroom Soup *ve*

Hengist Breads 7.5

Charred Hispi Cabbage *ve*

Creamy Tahini Miso Dressing 4.8

Arancini Balls *gf v*

Wild Rocket, Truffle Aioli 8.5

Minted Lamb Shank Ballotine *gf*

Beetroot, Wild Rocket, Pomegranate, Pine Nuts 9

Pan Seared Scallops

*Wild Mushroom Reduction, Crispy Parma Ham, Samphire 12.5 *gf**

Lobster and Crab Ravioli

Buttered Spinach, Creamy Lobster Bisque 12.5

Donegal Irish Oysters *gf*

*Wasabi Dressing, Champagne Mignonette *gf**
Half Dozen 12 Dozen 20

Roasts

Scottish 28 Day Aged Sirloin of Beef 22

English Leg of Lamb 22

Loin of Turkey 19

Mixed Roast (Beef, Lamb, Turkey) 23

Flat Mushroom, Blue Cheese Wellington (V)

Butternut Squash Wellington (V) 19

All of our Roasts are served with Roasted Potatoes, Honey Roasted Chantenay Carrots, Fresh Market Vegetables, Creamy Parsnip Puree, Yorkshire Pudding and Red Wine Jus.

Three Cheese Cauliflower Cheese 5

Pigs in Blankets 4.5

Extra Red Wine Jus 2.00

Sweet Potato Fries 4.00

Roast Dinner To Share 48

3 Slices of Beef, Lamb and Turkey

Roasted Potatoes

Honey Roasted Chantenay Carrots

Creamy Parsnip Puree

Fresh Market Vegetables

Cauliflower Cheese

6 Pigs in Blankets

Red Wine Jus

Mains

Lamb Three Ways *gf**

Lamb Rump, Minted Lamb Shank Bon Bon, Lamb Ballotine, Creamy Chive Mash, Vegetables, Guinness and Mint Sauce 24

Beetroot Seafood Linguini

Clams, Smoked Salmon, Cocktail Prawns, Crab Meat and Lobster Bisque 24

Loaded Red Pesto Gnocchi *v*

Wild Mushrooms and Goats Curd, Aged Parmesan 22

Loin of Cod

Sweet Potato Fries, Cheese Sauce, Butter Fries Mixed Vegetables 21

Beer Battered Fish and Chip Bites

Hand Cut Chips, Garden Peas, Tartare Sauce, Grilled Lemon 17

8oz Fillet Steak *gf*

Hand Cut Chips, Flat Mushroom, Plum Tomato and Red Wine Jus 38



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Desserts

Bailey's Pannacotta

Candied Walnuts, Fresh Berries, Berry Jelly 8.5 gf

Citrus Deluxe

Lemon Green Tea Coulis, Lemon Shortbread, Baked Lemon Jelly, Grapefruit, Vanilla Ice Cream 8.5

Homemade Truffles

Grilled Chilli Pineapple, Dark Chocolate Mousse, Berry Jelly, Pistachio, Chocolate Ice Cream 9.5

Our Own Kent Rhubarb and Mixed Berry Crumble

Strawberry Ice Cream 9

Vanilla Cheesecake

Blackcurrant Sorbet, Fresh Berries 9.5

Trio of Cheeses

Red Onion Chutney, Celery, Grapes, Lemon Crostinis 10

Three Scoops of Ice Cream or Sorbet

Vanilla, Chocolate, Strawberry, Blackcurrant Sorbet 5.5

Dessert Cocktails

Cherry Bakewell Martini 10

White Kinder Bueno 10

Grahams Blend no.5 White Port (Recommended serve with ice and tonic) 10

Pintas Porto Red 100ml 12

Chateau Septy Dessert Wine- *France 100ml 8.5*

Sauternes Dessert Wine- *France 100ml 8.5*

Nederburg Noble Late Harvest Dessert Wine- *South Africa 100ml 9*



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