



## Brasserie Room Menu

### Starters

**Roasted Butternut Squash, Apple and Coconut Soup £7.50**

Pumpkin Seeds and Roasted Parmentier Butternut (v)(gf)

**Hand Picked Devon Crab Mayonnaise £9.50**

Textures of Melon and a Garlic Crouton

**Baked Aubergine and Toasted Somerset Goats Cheese £7.50**

Thyme and Garlic Roasted Tomato and Herb Pesto (v)(gf)

**Pan Fried Home Counties Lamb Sweet Breads £9.00**

Pancetta Lardons, Hollandaise Sauce, Fennel and Mushroom Duxelles (gf)

**Seared King Scallops £12.00**

Parsnip Purée, Black Pudding and Puffed Pork Crackling

**Thyme, Juniper and Citrus Marinated Grouse Breast £9.00**

Roasted Fig, Charred Cauliflower, Liquorice and Beetroot Purée (gf)

**Dockyard Gin and Dill Salmon Gravalax £8.50**

Polish Rye Bread and Horseradish Cream Cheese

**Donegal Rock Oysters**

6 - £13.00 or 12 - £22.00 (gf)

### Main Courses

**South Downs Venison Loin £21.00**

Marinated in Red Wine, Thyme and Garlic.  
Curly Kale and Roasted Baby Root Vegetables (gf)

**North Atlantic Poached Haddock £18.00**

Spicy Chorizo, Sweetcorn and Mussel Chowder

**Seafood Linguini £18.50**

King Prawns, Crayfish, Mussels and Creamy Lobster Sauce

**Honey Glazed Pork Belly £19.00**

Parmentier Potatoes, Roasted Peaches, Shallot Purée and Pak Choi (gf)

**Cutlet of Kentish Lamb Minted Persillard £22.00**

12 Hour Braised Shoulder of Lamb, Tenderstem Broccoli, Cashew Nuts and Dauphinoise Potato

**Roasted Guinea Fowl Breast £19.00**

Potato Purée, Baby Spinach, Black Berries and Toasted Pine Nuts (gf)

**Pan Fried North Atlantic Cod Loin £18.50**

New Potatoes, Fine Beans, Mange Tout, Tenderstem Broccoli and Gremolata Salad (gf)

**Pea, Mint and Feta Arancini £15.00**

Tomato Kasundi, Roasted Courgette and Baby Carrots (v)

**The Hengist Burger £14.00**

Bacon Jam, Matured Cheddar and Hand Cut Chips

**Cask Ale Battered Fish and Chips £12.00**

Mushy Peas, House Salad and Chunky Tartare Sauce

### From The Grill

**Scotched Rib Eye Steak £24.00**

Roasted Vine Tomatoes and Roasted Garlic (gf)

**28 Day Aged Fillet Steak £28.00**

Bone Marrow Butter and Roasted Vine Tomatoes (gf)

**Chateaubriand for Two £75.00**

Field Mushroom, Thyme Roast Tomato and Hand Cut Chips (gf)

**Add Steak Sauce £2.50 (gf)**

Garlic & Herb Butter  
Red Wine Jus  
Blue Cheese Sauce  
Peppercorn Sauce  
Béarnaise Sauce

**Add Side Dishes £3.50 (gf) (v)**

Hand Cut Chips  
Creamy Mashed Potato  
Mixed Salad  
Chantenay Carrots  
Garlic Chestnut Mushrooms & Red Onion  
Buttered New Potatoes  
Mixed Greens  
Skinny Fries  
Mixed Vegetables  
Confit Garlic Field Mushroom

*10% optional service charge will be added to your bill and are shared by all the staff. If you have any food allergies or intolerances, please speak to the Restaurant Supervisor before ordering.*



## *Dessert Menu*

### **Dark Chocolate Marquise**

Orange Cream, Aerated Chocolate, Figs and Chocolate Cointreau Sauce (v)(gf)  
£7.00

### **White Chocolate Raspberry Cheesecake**

Salted Caramel and Honey Frozen Yoghurt (v)  
£7.00

### **Parkin Pudding**

Mulled Winter Fruits and Clotted Cream (v)  
£7.00

### **Chocolate Pudding**

Chocolate Soil, Griottine Cherries and Vanilla Ice Cream (v)  
£7.00

### **Chefs Eton Mess**

Red Currant, Black Berries and Raspberries (v)(gf)  
£7.00

### **Pistachio Panna Cotta**

Rose Scented Cream (v)(gf)  
£7.00

### **Selection of English Cheeses**

Crackers and Chutney  
Brighton Blue, Duddleswell, Tornegus, Lords of London and Smoked Wintersdale Shaw  
£12.00

Please Note – All Tap Water will be shown on your bill as a 50p Optional Charity Donation to The heart of Kent Hospice who we work very closely with.

