

**While You Wait**

 Nocella Olives 4.5 | Ricotta Stuffed Piquillo Peppers 4 | Smoked Almonds 3.80

Homemade Selection of Breads, Olive Oil, Balsamic Vinegar, Tomato Tapenade 5.50

**Starters**Soup of The Day, Warm Oven Baked Hengist Bread 7.5 (*v) (gf\*)*Sugar Glazed Goats Cheese, Strawberries, Pine Nuts, Pomegranate Seeds and Wild Rocket Salad 8.5 (*v) (gf)*Pan Fried Pork Tenderloin, Pickled Vegetable Salad and Chimichurri 9.5 *(gf\*)*Wild Mushroom and Blue Cheese Arancini Balls, Hengist Tomato Caponata Sauce 8.5 (*v)*

Pan seared Scallops, Pea Puree, Black Pudding Powder, Crispy Kale, Parma Ham and Wasabi Dressing 14

Duck Liver Mousse, Red Onion Chutney and Toasted Rye Bread 9.5 (*gf\*)*

Fresh Mussels Cooked in Garlic Chilli Butter and White Wine 10

Lobster and Crab Ravioli, Chilli Wilted Spinach and Lobster Bisque 11

Donegal Irish Oysters – Wasabi Dressing, Champayne Mignonette Dressing and Tabasco (gf)

Half a Dozen 13 Dozen 21

**Mains**

Lamb Three Ways, Creamy Mash Potato, Heritage Baby Carrots, Beetroot Puree, Guinness and Mint Sauce 24.5 *(gf\*)*

Pan Seared Duck Breast, Sauteed Baby Potatoes, Buttered Mixed Vegetables and Cherry Port Wine Reduction 24 *(gf)*

Baked Trout Fillet Topped With Mango and Jalapeno Salsa, Coconut Rice and Charred Broccoli 23 *(gf)*

Creamy Gorgonzola Gnocchi, Chopped Walnuts and Fresh Mint 22 *(v)*

Flat Mushroom and Stilton Wellington, Sweet Potato Fries, Sauté Fine Beans, Chimichurri Sauce 22.5 *(v)*Whole Lobster Thermidor, Mint Rolled Baby Potatoes, Lobster Bisque and Chilli Butter Fine Beans 55 *(gf)*

Seafood Carbonara, Chunky Cod, Prawns and White Crab Meat 24.5

Hengist Burger, Melted Cheese Sauce, Beef Tomato, Baby Gem, Pickled Gherkin, Skinny Fries and Mixed Leaf Salad 23

10oz Rump Steak 30 or 10oz Ribeye Steak 35 or 8oz Fillet Steak 38, Choose from Hand Cut Chips or Skinny Fries,
Rosemary Infused Flat Mushroom and Plum Tomato *(gf)*
*+Peppercorn, Blue Cheese or Red Wine Jus 2.5*

**Sides**

Mint Rolled New Potatoes 4.5 | Sauteed Mixed Wild Mushrooms with Garlic and Herbs 5 | Skinny Fries 4
Honey Glazed Chantenay Carrots | Mixed Leaf Salad with French Vinegarette 4
Truffle Parmesan Chips 4.5 | Sauteed Fine Beans with Chilli 4.5



**Desserts**

Bailey’s Pannacotta, Candied Walnuts, Summer Berry Coulis9 *gf*
Citrus Burst Bliss, Lime Green Tea Coulis, Lemon Shortbread, Baked Lemon Yuzu Jelly, Grapefruit Fillets, Vanilla Ice Cream 8.5

Mixed Berry Crumble, Fresh Berries and Strawberry Ice Cream 8.5
Rich Chocolate Torte, Fresh Berries, Pistachio Crumb and Chocolate Ice Cream 8.5

Selection of Kentish Cheeses, Chutney, Celery, Lemon Crostinis 10

Three Scoops of Ice Cream– Vanilla, Chocolate, Strawberry, Salted Caramel 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*

**Aperitifs**

Espresso Martini 10

Pornstar Martini 10

 Original Mojito 9

Melon Sunrise 9.5

Aperol Spritz 9