

ALL DAY DINING MENU

STARTERS

STARTERS			
	3 for	£20	
Fresh Woodfired Bread, Rapeseed Oil & Olives* V	£3	Baked Potato Wedges, Sour Cream & Chives V, GF, D	£6
Salad Caprese V, GF	£7	Blue Cheese Salad GF, D, N	£7
Buffalo mozzarella, plum tomatoes, basil oil		Shropshire salumi, pear, walnuts, chicory, honey mustard	
Chargrilled Chicken Satay with Spicy Peanut Sauce N, D	£8	Nori Cured Salmon	£9
		Macerated Peas, Lime & Dill Aioli, Salmon Roe	
MAINS			
All served with 2 sides of your choice			
Hencote Prime Cut Burger* D	£18	Wild Boar Loin Steak	£24
Brioche bun, tomato relish, cheese, dill pickle, rocket		12 hour Cider Brine finished over coals	
Chargrilled Hay Salt Baked Celeriac V, VE, GF	£14	Grilled Spatchcock Poussin Marinated in Garlic &	£20
		Thyme GF	
Dry Aged 10oz Welsh Black Sirloin <i>GF</i>	£30	Chargrilled Jerk Chicken Burger * D	£17
		Mango mayonnaise, rocket, fresh tomato	
Hencote Salad V, D, N	£14	Charcoa Grilled Sea Bass <i>GF</i>	£22
Watermelon, English Feta, Rocket & Ruby Beetroot, Lime & Sesame Yogurt		Stuffed with Fennel, Lemon & Dill	
	CIF	DES	
	£4	each	
Chargrilled Corn on the Cobb V, VE, D, GF		Chargrilled Tenderstem Broccoli V, VE, GF	
Skin on Fries V, VE, GF		Baked Potato Wedges V, GF, D Hencote Slaw V, GF, D	
Dressed Rocket Salad V, VE		mericote Sidw V, Gr, D	
SAUCES			
Garlic Butter V, GF, D	£2.5	Peppercorn GF, D	£3.5
Chimichurri V, VE, GF	£2.5		
	PIZ	ZA	
Cooked in	wood-fire	ed pizza rotary oven	
Margherita V, D	£10	Mushroom, Blue Cheese & Truffle Oil V, D	£11
Shropshire Salumi, BBQ Corn, Spring Onion D	£12	Chicken, Pickled Raisin, Fresh Tomato D	£12
	DESS	SERTS	
Vanilla Cheesecake V	£8	Hencote Eton Mess V, GF	£8
Rhubarb Sorbet, Poached Rhubarb		Hencote garden berries, meringue, Chantilly cream	
Local Cheeseboard* V	£12		

Celery, grapes, Hencote garden chutney