



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*)
Buffalo Mozzarella Salad, Fresh Berries, Pine Nuts and Wild Rocket 8.5 (gf)(v)
Pan Fried Pork Tenderloin, Pickled Vegetable Salad and Wasabi Dressing 9.5 (gf*)
Pan Seared Scallops, Crispy Kale, Pea Puree, Crispy Parma Ham, Black Pudding Crumble 14.50 (gf)
Wild Mushroom and Blue Cheese Arancini Balls, Hengist Tomato Caponata Sauce 8.5 (v)
Duck Liver Mousse, Red Onion Chutney, Dried Cranberries and Toasted Homemade Bread 9.5 (gf*)
Octopus Marinated in Cherry Vinegar and Wild Rocket Salad 12.50 (gf)
Donegal Irish Oysters – Wasabi Dressing, Champayne Mignonette Dressing and Tabasco (gf)
Half a Dozen 13 Dozen 21

Specials

T-Bone Steak with Skinny Fries, Mushroom, Tomato, Red Wine Jus and Mixed Leaf Salad 55
Surf and Turf, Half a Lobster, 8oz Fillet Steak, Sweet Potato Fries, Fine Beans, Red Wine Jus 55

Lamb Three Ways, Chive Mash Potato, Chantenay Carrots, Guinness and Mint Sauce 24.5 (gf*)
Pan Seared Duck Breast, Mint Rolled New Potatoes, Buttered Mixed Vegetables and Cherry Port Wine Reduction 24 (gf)
Baked Trout Fillet Topped With Mango and Jalapeno Salsa, Skinny Fries and Charred Broccoli 23 (gf)
Two Cheese and Mushroom Wellington, Sweet Potato Fries, Chilli Buttered Fried Fine Beans and Red Wine Jus 22.5 (v)
Whole Lobster Thermidor, Mint Rolled Baby Potatoes, Lemon Lobster Bisque and Chilli Butter Fine Beans 55 (gf)
Creamy Seafood Carbonara, Chunky Cod, Prawns and White Crab Meat and Aged Parmesan 24.5
Creamy Gorgonzola Pesto Gnocchi, Roasted Walnuts and Fresh Mint 22 (v)
Hengist Burger with a twist, Pickled Vegetables, Beef Tomato, Baby Gem, Skinny Fries and Mixed Leaf Salad 23
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 | Honey Glazed Chantenay Carrots 4.8 | Skinny Fries 4
Mixed Wild Mushrooms Fried with Garlic and Herb Butter 6.5
Honey Glazed Chantenay Carrots 4.8 | Mixed Leaf Salad with French Vinegarette 4.5
Truffle Parmesan Chips 4.5 | Sauteed Fine Beans with Chilli 4.5

Vegetarian (v) Vegan (ve) Gluten Free (gf) Gluten Free Available (gf*)

All tap water will be shown on your bill as a 50p optional donation to the Royal British Legion who we work very closely with.
If you have any food allergies or intolerances, please speak to a member of staff.



Desserts

Hengist Cheesecake, Fresh Berries and Sparkling Champagne Sorbet 9.5

Two Layered Bailey's Pannacotta, Candied Walnuts, Summer Berry Coulis 9 *gf*

Citrus Burst Bliss, Lime Green Tea Coulis, Lemon Shortbread, Grapefruit Fillets, Lemon Sorbet 8.5

Rich Chocolate Brownie, Fresh Berries, Pistachio Crumb and Chocolate Ice Cream 8.5

Summer Berry Eton Mess, Lemon Curd, Méringue and Berry Jelly 8.5 *gf*

Selection of Kentish Cheeses, Chutney, Lemon Crostinis 10

Three Scoops of Kentish Taywells Ice Cream 6.2

Madagascan Vanilla, Banana, Belgian Chocolate, Mint Chocolate Chip, Pistachio, Vegan Vanilla

Three Scoops of Kentish Taywells Sorbets 6.2

Apple, Sparkling Champagne, Lemon, Strawberry

Dessert Cocktails and Apertifs

Cherry Bakewell Martini 10

White Kinder Bueno 10

Espresso Martini 10

Pornstar Martini 10

Aperol Spritz 9

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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