



## 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

#### **Soup of the day v gf\***

*Warm Oven Baked Hengist Bread 7.5*

#### **Pan Seared Scallops**

*Pea Puree, Black Pudding Powder, Parma Ham and Wasabi Dressing 14.5*

#### **Slow Cooked Pork Tenderloin Bites gf**

*Pickled Vegetable Salad and Garlic Aioli gf 9.5*

#### **Buffalo Mozzarella Salad gf v**

*Strawberries, Pine Nuts, Wild Rocket and a Balsamic Glaze 8.5*

#### **Duck Liver Parfait**

*Red Onion Chutney, Toasted Rye Bread 9.5*

#### **Octopus Salad**

*Marinated in Cherry Vinegar 12*

#### **Donegal Irish Oysters**

*Wasabi Dressing, Champagne Mignonette, Tabasco*

*Half a Dozen 13 | Dozen 21*

### Roasts

#### **Sirloin of Beef 22**

#### **English Leg of Lamb 22**

#### **Honey Glazed Gammon 19**

#### **Roast Turkey 19**

#### **Mixed Roast (Lamb, Gammon, Turkey) 23**

#### **Mushroom and Blue Cheese Wellington 19 v**

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

#### **Three Cheese Cauliflower Cheese 5**

#### **Pigs in Blankets 5**

#### **Extra Red Wine Jus 2.00**

### **Roast Dinner To Share 48**

3 Slices of Gammon, Lamb and Turkey

Herb Roasted Potatoes

Honey Glazed Chantenay Carrots

Fresh Market Vegetables

Oven Baked Parsnip Puree

Three Cheese Cauliflower Cheese

Six Pigs in Blankets

Yorkshire Pudding

Red Wine Jus

### Mains

#### **Seafood Carbonara**

*Prawns, White Crab Meat, Chunky Cod and Aged Parmesan 24.5*

#### **Pan Seared Trout gf**

*Sweet Potato Fries, Roasted Broccoli and Lobster Bisque 23*

#### **Creamy Three Cheese Gnocchi v**

*Walnuts and Parmesan 22*

#### **Hengist Burger**

*House Sauce, American Cheese, Beef Tomato, Baby Gem, Pickled Gherkin, Skinny Fries and Mixed Leaf Salad 23*

#### **10oz Ribeye Steak 35 | 8oz Fillet Steak 38 gf**

*Hand Cut Chips, Mushroom and Plum Tomato*

#### **22oz T Bone Steak**

*Hand Cut Chips, Mixed Leaf Salad and Red Wine Jus 50*

#### **Tomahawk Steak To Share gf**

*Hand Cut Chips, Mixed Green Vegetables and a Red Wine Jus 65*



## Hengist Sunday Lunch

### Desserts

Hengist Cheesecake, Fresh Berries and Sparkling Champagne Sorbet 9.5

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, Meringue 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**

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*