



HENGIST
RESTAURANT

FRENCH TASTING

EVERY THURSDAY 5PM ONWARDS

2 COURSES £20

3 COURSES £25

STARTERS

Traditional French onion soup

Niçoise salad with anchovy fillets

Smoked Salmon Tartare with baby capers and rocket

Duck liver mousse with garlic baguette and dried fruits

Escargot in a rich garlic butter sauce (*Supplement of £2*)

Five French Oysters with a champagne mignonette (*Supplement of £6*)

MAINS

Chicken and mushroom fricassée with pomme purée and roasted sprouts

Ratatouille mixed vegetable stew with couscous and garlic bread

Duck à l'orange with white rice, toasted almonds and oven roasted green beans

Fried sardines with sautéed vegetables in wine and duchess potatoes

Entrecôte steak, French fries and Béarnaise sauce (*Supplement of £5*)

SIDES

Classic French Fries £4

Creamed Leeks £4.5

French Glazed Carrots £4.8

French Aligot £4.8

DESSERTS

Vanilla Crème brûlée

Lemon tart with whipped cream

Traditional crêpes with fresh berries and vanilla ice cream

RECOMMENDED WINES

Please view our wine list for full selection of wines available by the bottle

Picpoul Di Pinet - light and dry, flavours of green apple and citrus

175ml £7 250ml £10.50 Bottle £31

Claude Val Rose - rich, smooth and well balanced

175ml £6.8 250ml £10.25 Bottle £36

Cornas, Vieilles Vignes 2011 - intense, complex, dark chocolate

175ml £8 £11.20 £65

