



HENGIST
RESTAURANT
DINNER MENU



FOR THE TABLE

WARM HOMEMADE BREAD WITH FRESH SALTED BUTTER	£6
SAUSAGES AND SMOKED PANCETTA WITH A HONEY AND MUSTARD DRESSING	£8
ROASTED TOMATO ARANCINI WITH A ROASTED RED PEPPER ROMESCO SAUCE (VE) (GF)	£6
WHOLE BAKED CAMEMBERT WITH WARM HOMEMADE BREAD AND ROSEMARY	£14

STARTERS

PAN-SEARED KENT COAST SCALLOPS WITH PEA PURÉE AND SALT & VINEGAR SCRAPS	£14
ROASTED BONE MARROW WITH SLOW-COOKED BEEF CHEEK AND HOMEMADE TRUFFLE BREAD	£10
CONFIT HERITAGE TOMATO WITH KENT BURRATA AND PESTO (V)	£9
GARDEN HERB SCOTCH EGG WITH A BLACK PUDDING CRUMB, SERVED WITH SMOKED BACON AND ESPRESSO JAM	£11
CRISPY COD CHEEKS WITH KATSU SAUCE, FRIED LIME AND CHIVE OIL (GF)	£10

MAINS

ROLLED FILLET OF LOCAL BEEF WITH BLACK TRUFFLE POMME PURÉE AND AND SCORCED ONION (GF)	£36
ROASTED SUPREME OF SPICED CHICKEN WITH CURRY BUTTER SAUCE AND SWEET POTATO BOMBAY (GF)	£24
CONFIT OF KENT COAST COD IN A CLAM BISQUE (GF)	£25
CHAPEL DOWN RISOTTO WITH WITH PARMESAN, WILD MUSHROOMS, AND KENTISH WHITE WINE (V) (GF)	£21
PAN-SEARED SKATE WING WITH POTATO, SAMPHIRE, AND A WHITE WINE AND CAPER SAUCE	£21
40 DAY AGED COTE DE BOUEF TO SHARE WITH COWBOY BUTTER, TRIPLE-COOKED CHIPS, AND CONFIT TOMATO	£80
100Z DRY-AGED RIBEYE STEAK WITH TRIPLE-COOKED CHIPS, CONFIT TOMATO AND ROASTED GARLIC BUTTER	£33

EXTRA SIDES

ONION RINGS	£7	HERB-ROLLED NEW POTATOES WITH OLIVE OIL	£7
TRUFFLE MAC AND CHEESE	£8	TRIPLE-COOKED CHIPS	£6
CHARRED GREEN BEANS WITH CHILLI	£7	SALT & PEPPER CHIPS	£6