

Hento

BY NIGHT
7.45 PM - 8.45 PM

STARTERS

Seared king scallop braised chicory, smoked tomato butter, serrano ham (gf)	26.50
Braised maple & soy pork smoked eel, butternut squash (gf)	22.50
Crab turnip, crab dashi (gf)	18
Potage 'vegetable soup' ratte potato, cabbage (ve, v, gf)	12
Egg yolk ravioli mushroom, artichoke, parmesan (v)	15

MAINS

Roast duck breast plum, turnip (gf)	45
Day boat fish mussel and red pepper sauce, courgettes (gf)	32
Roast guinea fowl girolles, roscoff onion, sweetcorn polenta (gf*)	35
Steamed cod broccoli, smoked potato, citrus butter sauce (gf)	28
Miso glazed aubergine aubergine puree, harrissa pesto, chicory & pomegranate salad (ve, v, gf*)	20
Mushroom & potato 'risotto' pickled shimeji mushroom, parmesan (v, gf, ve*)	20

SIDES

Buttered pomme purée (v, gf)	6
Beef fat chips (gf)	6
Scorched brassicas (ve, v, gf)	6
Chicory salad cabernet sauvignon dressing (ve*, v, gf)	6

PUDDINGS

Rollright cheese date & walnut loaf , burnt apple ketchup (v)	14
Chocolate marquise , tonka cream (v, gf)	12.50
Almond financier , milk ice cream, fig, pinenuts (v)	12.50
Tiramisu , dark chocolate, almond, disaronno (ve, v, gf)	12.50

(v) vegetarian, (ve) vegan, (gf) gluten free, (*) adaptable

Scan for allergen information



It is the responsibility of the guest to advise us of any allergens or special dietary requirements. Allergen information relating to all our dishes is available however please note that although your meal is prepared with care, due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients. The nature of some of our ingredients means that some dishes may contain bones, shell or shell.

10.09.25