

Henry's



NIBBLES	Butternut squash + chilli arancini, roast garlic mayonnaise v, gf	4.5	
	Serrano ham, rapeseed gf, df	5.5	
	Vegetable fritto, lemon + garlic gf, df	4.5	
	Trio of nibbles – Arancini, Serrano, fritto	13	
	Baguette Campagnarde, Netherend butter v, dfa	4.5	
STARTERS	Brixham half shell scallops, curry butter, crispy onions gf	13	
	Steak tartare, croutes gfa	11	
	Shell on prawns, garlic + pernod butter gf	12	
	Chicken liver parfait, onion jam, brioche gfa	9	
	Soup of the day, baguette Campagnarde v, gfa	8	
	Beetroot, chicory, blue cheese salad v, gf	9	
	Burrata, kale pesto, artichokes v	12	
MAINS	Roast beef sirloin	22	
	Pork belly porchetta	20	
	Cornfed chicken breast	22	
	Lentil nut roast v vea	18	
	all served with roast potatoes, braised red cabbage, root veg mash, cauliflower cheese and Yorkshire pudding gfa		
	Beer battered fish, mushy peas, curried mayonnaise, tartar sauce + chips gf, df	18	
	“The Henry” double patty burger, double cheese, truffle mayo, fries gfa	18	
	Truffled macaroni cheese, house salad v	16	
	SIDES	BBQ greens ve, gf, df	5.5
		Triple cooked chips ve, gf, df	
Rosemary skinny fries ve, gf, df			
BBQ ratte potatoes, sage, Old Winchester v, gf			
House salad ve, gf, df			
Roast potatoes gf		6.5	
PUDDING	Pineapple + passionfruit pavlova, vanilla cream gf	8	
	Sticky toffee pudding, vanilla ice cream, miso caramel sauce	9	
	Chocolate mousse, crème fraiche, prunes, honeycomb gf, dfa	10	
	White chocolate + raspberry cookie, honeycomb ice cream, custard	10	
	Salted caramel ice cream, espresso, shortbread	6	
	English cheese board – selection of 3 British cheeses, oat biscuits, fruit loaf, chutney	15	

DRAUGHT

	pint				
Henry's Pilsner Style 4%	6.4	Hobgoblin Session 4.5%	6	New Forest IPA 4.9%	5.95
Poretti Lager 4.8%	6.4	Guinness 4.2%	6.65	Flacks Gold 4%	5.65
Somersby Cider 4.5%	6	Seawall 4.2%	5.75		

SPARKLING

			125ml	Bottle
Prosecco Extra Dry, Gocce di Favola		<i>Veneto, Italy</i>	6.5	38

WHITE

			175ml	Carafe	Bottle
Trebbiano / Pinot Bianco, Il Sacrato		<i>Emilia Romagna, Italy</i>	6.5	18.5	26
Chenin Blanc, Wild Garden		<i>Swartland, South Africa</i>	7.25	21	29
Pinot Grigio, Elfo, Sacchetto		<i>Veneto, Italy</i>	8	23	32
Chardonnay, Gran Reserva, Viña Echeverría		<i>Valle de Curicó, Chile</i>	8.5	24.5	34
Sauvignon Blanc Gran Reserva, Undurraga		<i>Valle de Leyda, Chile</i>	9.75	27	38

ROSÉ

Primitivo Rosé, Tramari, San Marzano		<i>Puglia, Italy</i>	8.5	24.5	34
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RED

Monastrell, Bodegas la Purísima		<i>Murcia, Spain</i>	6.5	18.5	26
Montepulciano d'Abruzzo, Feudi d'Albe, Bove		<i>Abruzzo, Italy</i>	7.5	21.5	30
Malbec, Raices, Andeluna		<i>Mendoza, Argentina</i>	8	23	32
Rioja Crianza, Hugonell		<i>Rioja, Spain</i>	8.5	24.5	34
Pinot Noir Gran Reserva, Viña Echeverria		<i>Valle de Casablanca, Chile</i>	9	26	36

SOFT DRINKS

Frobishers Juice (Orange, Apple), Coke, Diet Coke,					3.50
Fever Tree (Raspberry Lemonade, Ginger Ale, Ginger Beer),					
Fever Tree Tonic (Indian Tonic, Light Tonic, Elderflower Tonic, Mediterranean Tonic)					
Lemonade					3.30

BIRCHALL TEAS

Great Rift Breakfast, Decaf, Peppermint, Virunga Earl Grey, Mao Feng Green Tea,					3
Chamomile, Lemongrass & Ginger, Red Berry & Flowers					

STAMFORD COFFEE CO. COFFEE

Americano, Double Espresso, Flat White,					3.50
Cappuccino, Latte, Mocha, Macchiato					