

Henry's

Snacks	Crispy chicken wings, buffalo sauce, spring onion	9
	Squash arancini, shaved Old Winchester <i>v</i>	7
	Crispy cod cheeks, seaweed tartare	8
	White and malted sourdough, focaccia, Netherend butter <i>vea</i>	6
	Rosemary and garlic olives <i>ve, gf, df</i>	6
Starters	Marinated Isle of Wight tomato bruschetta, crispy capers, balsamic tomato dressing <i>v</i>	10
	Sausage roll, mushroom ketchup	8
	French onion soup, blue cheese crouton <i>gfa</i>	8
	Smoked haddock fish cake, paprika mayo, spinach <i>dfa</i>	9
	Salt baked beetroot, carrot, roasted seed dressing <i>ve</i>	8
Mains	'The Henry' - double patty, caramelised cheese, crispy bacon, Koffmann's fries <i>gfa, dfa</i>	19
	Battered haddock and chips, minted pea puree, tartare <i>dfa</i>	19.5
	10oz New Forest pork chop, Jersey royals, cider sauce <i>gf</i>	20
	Spinach and ricotta tortellini, seeded basil pesto, shaved Old Winchester <i>v</i>	19
	Flat iron steak, chilli honey butter, Koffmann's fries <i>gf, dfa</i>	24
	Chicken schnitzel, caesar salad, anchovies, Old Winchester	17
	Isle of Wight tomato and spelt salad, roasted red pepper, hazelnuts <i>ve</i>	16
Sides	Truffle fries, parmesan <i>gf</i>	8
	Koffmann's chips <i>gf, df</i>	6
	Chilli green beans <i>v, gf, dfa</i>	6
	Herb roasted new potatoes <i>v, gf, dfa</i>	6
	House salad <i>v, ve, gf, df</i>	5
Puds	Sticky toffee pud, salted caramel sauce, vanilla ice cream	10
	Chocolate sundae, brownie, chocolate sauce, vanilla ice cream	10
	Pistachio and raspberry tart, pistachio ice cream	10
	New Forest ice creams and sorbet <i>gf, dfa, ve</i>	3 scoops 7
	Selection of South West cheeses, crackers, grapes, celery and quince	
	Black Cow cheddar	Choice of 3 15
	Wookey Hole cave-Aged goats' cheese	or 5 18
	Bath soft cheese	
	Isle of Wight blue	
	Book & Bucket smoked gouda	

Make sure to check our blackboard for daily specials

gf gluten free · *gfa* gluten free adaptable · *df* dairy free · *dfa* dairy free adaptable · *v* vegetarian · *ve* vegan · *vea* vegan adaptable
 If you have an allergy please talk to a member of staff. Dishes may not contain specific allergens, however food is prepared in areas where cross contamination may occur. A discretionary 12.5% service charge is added to all bills of £10 and over, 100% of which goes to the team.



Bottled beers & ciders

Birrificio Angelo Poretti	4.5
Kirin Ichiban	5
Daura Damm Gluten Free Lager	5.5
Hawkstone Session Lager	7
Hawkstone IPA	7.5
Ringwood Razorback Ale	6
Hawkstone Cider	8
Sandford Orchards Devon Mist Cider	8

Low & no

Brooklyn Special Effects	0%	4.5
Shipyard Low Tide	0%	4.5

Gin

Brockmans	5
Hendricks	5
Malfy	5.5
Monkey 47	6
Bombay	4.5
Bombay Bramble	5
Tanqueray No.10	5.9
Tanqueray	5
Whitley Neill	5.5
Warners	5.15
Mermaid	6
Nordes	5.5

Vodka

Belvedere	5
Chase Original	5
Ketel One	4.5
Zubrowka Bison Grass	4.5
Grey Goose	6

Soft drinks

Frobishers Juice	3.5
<i>Orange, apple, cranberry</i>	
Coke	3.5
Diet Coke	3.5
Lemonade	3.3
Fever Tree Tonic	3.5
<i>Indian Tonic, Light Tonic, Elderflower Tonic, Mediterranean Tonic</i>	
Fever Tree Raspberry Lemonade	3.5
Fever Tree Ginger Ale	3.5
Fever Tree Ginger Beer	3.5

Whisky *Scottish, Japanese*

Balvenie Double Wood 17yr	5.5
Glenfiddich 12yr	5.75
Talisker 10yr	5.5
Highland Park 12yr	5.9
Oban 14yr	6.5
Glenkinchie 12yr	6.5
Dalwhinnie 15yr	6.5
Lagavulin 16yr	8
Famous Grouse	5.15
Nikka	5.5
Chita	9.5

Whiskey *Rest of the World*

Jack Daniel's Tennessee	4.5
Buffalo Trace Bourbon	5
Monkey Shoulder	4.5
Gentleman Jack	5.5
Bulleit Bourbon	4.5
Jameson Irish	4.5
Teeling Small Batch	4.9

Tequila & mezcal

Jose Cuervo Gold	4.5
Patron Silver	5.9
Vivir Blanco	7.5
Zignum Mezcal Resposado	8.5

Liqueurs

Baileys Irish Cream	5.4
Jagermeister	4.15
Tia Maria	4.05
Disaronno	4.25
Chambord	4.05
Cointreau	4.05
Grand Marnier	4.5
Southern Comfort	4

Cognac, Armagnac & Calvados

Courvoisier VSOP	4
Martell VS	5
Remy Martin VSOP	7.2
Hennessy VS	5
Pere Magloire Fine Calvados	5
Janneau Grande Armagnac VSOP	7

Sherry & Port

Harveys Bristol Cream	4
Gonzalez Byass Tio Pepe	4.5
LBV Port, Barros	5.5
10yr Tawny Port, Barroa	6.5
Pedro Ximenez, Sandeman	8.25

Aperitifs & Digestifs

Aperol	4.2
Campari	4.3
Martini Bianco	5
Martini Rosso	5
Luxardo Sambuca	3.9
Noilly Prat	4.5

Hot drinks

The Stamford Coffee Company Coffee	
Americano	3.5
Double Espresso, Flat White, Cappuccino, Latte, Hot Chocolate, Mocha, Macchiato	3.5

Birchall Teas

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