



SET

2 courses 23 / 3 courses 27

Monday - Saturday 12.00 - 5.00

Sunday 12.00 - 4.00

Parsley and potato soup, confit garlic oil *gfa, ve*

Ham hock terrine, onion chutney, sourdough

Beetroot cured salmon, lemon crème fraîche *gf*

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Pie of the day, seasonal greens, chips *gf*

Risotto of peas, spinach, charred asparagus and pickled radish *gf, v*

Salmon, new potatoes and samphire *gf*

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Iced white chocolate parfait, raspberry *gf, v*

Pistachio tiramisu

Selection of Purbeck ice creams

Please note, Berthholder discount is excluded from the set menu

	Chipotle mac & cheese bites, chipotle mayo, parmesan	5.5
	Pork & apple sausage roll, English mustard	6
NIBBLES	Beetroot hummus, pumpkin seeds, flatbread <i>df</i>	4
	Hoxton sourdough	4.5
	<i>add dipping onion gravy</i>	+1.5
	Trio - Chipotle mac & cheese bites, Pork & apple sausage roll, Beetroot hummus	14.5
	Beer battered fish & chips, mushy peas, curried mayonnaise, tartar sauce, chips <i>gf</i>	22
PUB	"The Henry" burger, burger sauce, crispy onions, gherkins, tomato relish, American cheese,	21
FAVOURITES	fries <i>gfa</i>	
	Chicken kiev, mash potato, tenderstem broccoli	20
	Selection of New Forest cured meats and British cheese's, pickles, chutney,	22
	Hoxton sourdough <i>gfa</i>	
	BBQ greens <i>ve, gf, df</i> / Triple cooked chips <i>ve, gf, df</i> / House salad <i>ve, gf, df</i>	6
SIDES	Rosemary skinny fries <i>ve, gf, df</i> / Buttered new potatoes <i>v, gf</i>	6
	Truffle and parmesan fries <i>gf</i>	6.5

PUDDINGS	New Forest strawberries, elderflower granita <i>gf, df, ve</i>	9.5
	Sticky toffee pudding, salted caramel sauce, vanilla ice cream <i>gf, v</i>	9
	Chocolate fondant, crème fraiche, griotine cherries	10
	Iced white chocolate parfait, raspberry <i>gf v</i>	9.5

Selection of 3 South coast cheeses, homemade fruit loaf, apple & brandy chutney *gfa* 15

Tunworth

Tunworth Cheese is a handcrafted, pasteurised Camembert-style masterpiece from the heart of Hampshire. This isn't just any cheese; it's Raymond Blanc's proclaimed "Best Camembert in the World," a testament to its unparalleled quality and flavour.

Pasteurised

Wookey Hole cave-matured cheddar

Matured deep within the ancient limestone caves of Wookey Hole, this award-winning cheddar is aged slowly in naturally cool conditions. The result is a rich, savoury cheese with a smooth yet crumbly texture, gentle tang and distinctive nutty depth - a true taste of Somerset tradition.

Pasteurised

Dorset Blue Vinny

Made slowly and properly, Dorset Blue Vinny begins with fresh milk from a single Friesian herd and takes up to 20 weeks to mature. Hand-tuned, carefully pierced and patiently ripened, it develops its distinctive blue veins and rich, savoury depth - well worth the wait.

Pasteurised

ENGLISH CHEESE BOARD

PUDDING WINE & PORT		75ml	Bottle
Black Muscat, Elysium, Quady	<i>California, USA</i>	10	47
Sauternes, Château Suduiraut	<i>Bordeaux, France</i>	8	38
LBV Port, Barros	<i>Douro, Portugal</i>	8.5	60
10 Year Old Tawny Port, Barros	<i>Douro, Portugal</i>	9.75	70

TEA & COFFEE

Henry's Rutland Blend **4.25**
Americano / Double espresso / Flat white / Cappuccino
Latte / Hot chocolate / Macchiato / Mocha

The New Forest Tea Company **3.75**
Brockenhurst Breakfast / The Decaf One
The Earl Grey / The Green One / The Minty One
The Lemon & Ginger One

gf gluten free · *gfa* gluten free adaptable · *df* dairy free · *dfa* dairy free adaptable · *v* vegetarian · *ve* vegan · *vea* vegan adaptable

Please let us know if you have any allergies or require information on any ingredients used in our dishes. A discretionary 13% service charge is added to all bills of £10 and over, 100% of which goes to the team. Please note we only accept card payments, we no longer take cash or cheques.