

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	Smoked salmon, toasted sourdough, pickled cucumber df, gfa	11
	Steak tartare, croutes gfa	12
	Shell on prawns, garlic + pernod butter gf	9
	Chicken liver parfait, onion jam, brioche gfa	8
	Soup of the day, baguette Campagnarde v, gfa	9
	Beetroot, chicory, blue cheese salad v, gf	12
	Burrata, kale pesto, artichokes v	
MAINS	Honey roast ham, fried duck egg, pineapple, chips gf, df	17
	Saffron + taleggio risotto, wood roast peppers, Old Winchester, pangrattato v, gfa	19
	Beer battered fish, mushy peas, curried mayonnaise, tartar sauce + chips gf, df	18
	“The Henry” double patty burger, bacon, double cheese, truffle mayo, fries gfa	18
	Truffled macaroni cheese, house salad v	16
	Pie of the day, chips, braised red cabbage	18
	Shepherds pie, wood roast greens gf	18
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	
	Truffle and parmesan fries 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

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.

DRAUGHT

	pint				
Henry's Pilsner Style 4%	6.8	Hobgoblin Session 4.5%	6.3	Double Drop 3.7%	6.25
Poretti Lager 4.8%	6.8	Guinness 4.2%	7	Flacks Gold 4%	6
Somersby Cider 4.5%	6.3	Seawall 4.2%	6.1	Rude Giant 4.5%	6.85

SPARKLING

			125ml	Bottle
Prosecco Extra Dry, Gocce di Favola	<i>Veneto, Italy</i>		6.5	38
Ridgeview English sparkling, extra dry	<i>Sussex, England</i>		12.5	67.5
Duval - LeRoy, champagne, Brut Reserve	<i>Champagne, France</i>		14.5	80

WHITE

		175ml	Carafe	Bottle
Trebbiano / Pinot Bianco, Il Sacrato	<i>Emilia Romagna, Italy</i>	7	19	28
Chenin Blanc, Wild Garden	<i>Swartland, South Africa</i>	7.5	21	31
Pinot Grigio, Elfo, Sacchetto	<i>Veneto, Italy</i>	8.5	23	34
Chardonnay, Gran Reserva, Viña Echeverría	<i>Valle de Curicó, Chile</i>	9	24	36
Sauvignon Blanc Gran Reserva, Undurraga	<i>Valle de Leyda, Chile</i>	9.9	27	40

ROSÉ

Primitivo Rosé, Tramari, San Marzano	<i>Puglia, Italy</i>	9	24.5	36
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RED

Monastrell, Bodegas la Purísima	<i>Murcia, Spain</i>	7	19	28
Montepulciano d'Abruzzo, Feudi d'Albe, Bove	<i>Abruzzo, Italy</i>	8	21.5	32
Malbec, Raices, Andeluna	<i>Mendoza, Argentina</i>	8.5	23	34
Rioja Crianza, Hugonell	<i>Rioja, Spain</i>	9	24	36
Pinot Noir Gran Reserva, Viña Echeverria	<i>Valle de Casablanca, Chile</i>	9.5	25.5	38

SOFT DRINKS

Coke, Diet Coke 330ml				3.7
Fever Tree (Raspberry Lemonade, Ginger Ale, Ginger Beer)				3.5
Fever Tree Tonic (Indian Tonic, Light Tonic, Elderflower Tonic, Mediterranean Tonic)				3.5
Lemonade, Pepsi, Pepsi Max 568ml				4.1

BIRCHALL TEAS

Great Rift Breakfast, Decaf, Peppermint, Virunga Earl Grey, Mao Feng Green Tea, Chamomile, Lemongrass & Ginger, Red Berry & Flowers				3.3
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STAMFORD COFFEE CO. COFFEE

Americano, Double Espresso, Flat White, Cappuccino, Latte, Mocha, Macchiato				3.75
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