

## FOR THE TABLE

PORTHILLY OYSTERS  
 MIGNONETTE  
 JALAPEÑO GRANITA  
 HENRY'S FRIED OYSTER, Watermelon Hot Sauce  
 4 | 22 | 40  
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 TRICOLORE OLIVES 5  
 GILDA PINTXO 7  
 CRAB ARANCINI, Lemon Aioli 8  
 PADRON PEPPERS, Smoked Salt 6  
 COTSWOLD BAKERY SOURDOUGH, Compound Butter 6  
 PORK BELLY BITES, Sesame, Teriyaki 6  
 UNCLE ROGER'S BILTONG, Traditional / Spicy 6  
 DEEP FRIED RACLETTE CHEESE, Scotch Bonnet & Chilli Jam 9  
 LOBSTER LOLLIPOPS, Yuzu Kosho, Sesame 15

## SHARPENERS

NEGRONI 11  
 Dry Gin, Campari, Vermouth  
 NYETIMBER CLASSIC CUVEE 12  
 English Sparkling Wine  
 APEROL SPRITZ 11  
 Aperol, Prosecco, Soda  
 PALOMAESQUE 12  
 Smoked Mezcal, Grapefruit, Soda, Lime

## SMALL PLATES

BADMINTON ESTATE VENISON  
 Fillet Tartare, Jerusalem Artichoke,  
 Egg Yolk, Shimeji Mushroom  
 16

JERUSALEM ARTICHOKE  
 Artichoke Veloute,  
 Truffle Honey Granola & Chive Oil  
 14

ORKNEY SCALLOPS  
 Coal Roasted, Smoked Lemon  
 & Caper Butter  
 18

GALICIAN OCTOPUS  
 Peperonata, Smoked Romesco,  
 Marcona Almond  
 18

CORNISH CURRIED WHITE CRAB  
 Brown Butter Dripping Toast,  
 Coriander & Cashew  
 16

ST AUSTELL BAY MUSSELS  
 Guinness, Bacon & Leek,  
 Cotswold Sourdough  
 10/18 <sup>Y</sup>

MONKFISH TACOS  
 Pineapple Salsa, Asian Slaw,  
 Crème Fraîche & Chilli Jam  
 16 <sup>Y</sup>

RACLETTE PUFF TART  
 Winter Truffle, Raclette Cheese  
 Crispy Mushrooms & Chives  
 14

## FISH

FILLET OF HALIBUT  
 Cima di Rapa  
 Crab Head Gravy  
 26

BEER BATTERED HADDOCK  
 Triple Cooked Chips in Aged Beef Fat  
 Curry Mayo, Lemon, Marrow Fat Peas  
 22 <sup>Y</sup>

CORNISH HAKE KIEV  
 N'duja Butter  
 Puttanesca Ragu  
 26

WHOLE ROASTED MARKET FISH  
 Brown Butter Shimp,  
 Petits Pois à la Française  
 MP

## HENRY'S FAVOURITES

SALAD SAVOYARD  
 Fresh Leaves, Prosciutto Ham, Fried  
 Raclette Cheese, Crispy Cornish Potatoes  
 19 <sup>Y</sup>

HENRY'S LOBSTER BRIOCHE ROLL  
 Warm Buttered Lobster, Curried Crab  
 Agurkesalat, Dill, Pecorino  
 22 <sup>Y</sup>

SURF N' TURF  
 35 Day Dry Aged Cote de Bœuf,  
 Coal Roasted Scallops, Tiger Prawns, Black Cabbage Slaw,  
 Crispy Mushrooms, Lobster Fries, For Two  
 Chimmichurri | Béarnaise | Peppercorn  
 150 for 2 to share

WINTER TRUFFLE GNOCCHI  
 'Cacio e Pepe'  
 Fresh Truffle, Cima di Rapa  
 22 <sup>Y</sup>

HENRY'S FISH PIE  
 Langoustine, St Austell Bay Mussels, King  
 Prawns, Squid, Crab Head Velouté  
 24 <sup>Y</sup>

## JOSPER GRILL

DRY AGED BEEF BURGER  
 Crispy Bacon, Truffle Mayonnaise,  
 Raclette Cheese  
 19 <sup>Y</sup>

BADMINTON ESTATE VENISON  
 Smoked Parsnip Purée, Cavolo Nero  
 Blackberry & Juniper Gravy  
 29

JUMBO SHELL ON TIGER PRAWNS  
 Henry's Peri Peri  
 7ea

TANDOORI MONKFISH  
 Barbecued Whole Tail, Makhani Sauce,  
 Coriander Shoots, Pomegranate  
 24 <sup>Y</sup>

10oz Dry Aged Sirloin  
 Crispy Wild Mushrooms, Confit Tomato,  
 Black Cabbage Slaw  
 34

10oz RUBY RED RIBEYE  
 Crispy Wild Mushrooms, Confit Tomato,  
 Black Cabbage Slaw  
 36

8oz CENTRE CUT FILLET  
 Crispy Wild Mushrooms, Confit Tomato,  
 Black Cabbage Slaw  
 38

36oz CÔTE DE BŒUF  
 Crispy Wild Mushrooms, Confit Tomato,  
 Black Cabbage Slaw  
 90

Henry's Chimmichurri | Béarnaise | Peppercorn | Café de Paris Butter 4

## SIDES

HENRY'S PUNCHED POTATOES  
 Crispy Fried Cornish Potatoes, Chimmichurri  
 6

CIMA DI RAPA & CAVOLO NERO  
 Brown Crab Butter  
 7

TRIPLE COOKED CHIPS  
 Fried in Aged Beef Dripping  
 6

LOBSTER FRIES  
 Pecorino, Lobster Oil, Chives  
 7

SMOKED MASH  
 Crispy Onions, Chives, Chive Oil  
 7

KING CABBAGE SLAW  
 Cavolo, Blood Orange, Pecorino  
 6

PETITS POIS À LA FRANÇAISE  
 Bacon, White Onion, Gem Lettuce  
 6

PEPERONATA  
 Black Olive Crumb  
 7

## PUDDINGS

COFFEE N' DOUGHNUTS  
 Cinnamon Churros, Iced Coffee Parfait  
 9

CHOCOLATE NEMESIS  
 'RIVER CAFÉ STYLE'  
 Honeycomb, Crème Fraîche  
 9

FETA CHEESECAKE  
 Angel Hair Pastry, Seasonal Fruit,  
 Rose Water, Honey, Nuts  
 9

HENRY'S CAROUSEL  
 Cotton Candy | Nutella Churros  
 Biscoff Popcorn | Henry's Crunchie  
 Macarons | Champagne Rhubarb & Custard  
 18 for 2 to share

## LOOSENERS

NUTTY IRISHMAN  
 Baileys, Frangelico, Grated Hazelnut  
 11

AFFOGATO  
 Double Espresso, Kahlua, Ice Cream  
 6.5

DUCK FAT SAZERAC  
 Duck Fat Washed Rye, Bitters & Sugar  
 15

TIRAMISU MARTINI  
 Espresso, Amaretto, Baileys, Sugar Finger  
 11

KEY:  
<sup>Y</sup> Martini Glass - Included  
 in our Bottomless Brunch

Cirencester  
*Henry's*  
Seafood Bar & Grill

