

FOR THE TABLE

- Tricolore Olives 5
- Chargrilled Sourdough, *Marmite Butter* 8
- Savoyard Cheese Fondue, *Sourdough Crown* 12
- Forest Mushroom & Taleggio Arancini, *Truffle Mayo* 9
- Padrón Peppers, *Tajín, Lime* 8
- Pork Belly Bites, *Sesame, Teriyaki* 8
- Shell-On Norwegian Prawns, *Half / Whole Pint, Lemon Aioli* 10/15
- Mussel Popcorn, *Sriracha & Lime Mayo* 9
- Parsons Cockles 9



SHARPENERS

- WINES
- NYETIMBER
PRODUCT OF ENGLAND
- CLASSIC CUVEE
12 | 70
- ROSÉ MULTI VINTAGE
14 | 75
- COCKTAILS
- DIRTY VESPER MARTINI
Tanqueray Nº10, Círoc, Lillet
Blanc, Guindilla
15
- PISCO SOUR
Chilean Pisco, Lime,
Egg White
13

MALDON OYSTERS

Family-Farmed Maldon Oysters Sustainably Grown In The Blackwater Water Estuary

4 | 22 | 40

- MIGNONETTE
Shallot Vinegar
- HORSERADISH
Fresh Horseradish & Parsley
- ROCKEFELLER
Beer Béchamel, Spinach, Pecorino

EXMOOR CAVIAR

Produced with Royal Permission “Royal Fish” Sustainably Harvested
From British Sturgeon On Exmoor

- EXMOOR OSCIETRA CAVIAR 30G
Crème Fraîche, Potato Crisps
80
- HENRY’S HASH BROWN
Oscietra Caviar, Crème Fraîche, Chives
12

SMALL PLATES

- HENRY’S BEEF TARTARE
Sourdough Croute, Gherkin Ketchup,
Tomato & Tabasco Gel
17
- HAND DIVED ORKNEY XL SCALLOP
Katsu Sauce, Puffed Wild Rice,
Cucumber, Soy
24
- CORNISH HANDPICKED CRAB
Brown Butter Dripping Toast,
Chervil, Cashews
17
- MONKFISH TACOS
Mango Salsa, Asian Slaw, Crème Fraîche,
Chilli Jam
19
- SHALLOT TARTE TATIN
Gratinated Goats Cheese, Frisée
16
- CORNISH OCTOPUS
Mojo Verde, Romesco, Smoked Almonds
18
- ST AUSTELL BAY MUSSELS
Cider, Bacon & White Onion,
Cotswold Sourdough
14/22
- HASSELBACK JERUSALEM ARTICHOKE
Artichoke & Cumin Veloute, Blackberries
15
- CHARCOAL ROASTED HISPI CABBAGE
Pickled Walnut Mayonnaise, Crispy Onions
12
- ITALIAN BITTER LEAF SALAD
Blood Orange, Pecorino, Walnut
12
- FENNEL À LA GRECQUE
Citrus Crème Fraîche, Dill
14
- SOUS VIDE LEEK HEARTS
Leek Demi-Glace, Potato Foam, Ash
14

PLATES

- HENRY’S “FISH & CHIPS”
Pan Roasted Halibut, Potato Rosti,
Warm Tartare Sauce, Scraps
29
- CORNISH HAKE KIEV
Coconut Curried Butter, Spinach, Roasted
Cauliflower, Cauliflower Purée
26
- BARNSELEY CHOP
Celeriac, Salsa Verde, Anchovy
28
- HAND-ROLLED GNOCCHI
Cavolo Nero, Aleppo Chilli, Savoury Granola
23

NATIVE SHELLFISH

- PALOURDE CLAM LINGUINE
Pancetta, Chilli, Semi-Cured Tomato
26
- LOBSTER & CRAB ROLL
Warm Buttered Lobster, Cornish Crab,
Agurkesalat, Dill, Pecorino, Punched Potatoes
24
- SURF ‘N’ TURF
35-Day Dry-Aged Côte de Bœuf, Cornish Lobster
Roscoff Onion, Padron Peppers, Crispy Wild Mushrooms,
Castelfranco Salad, Lobster Fries, Jeow Som, Béarnaise, Peppercorn
MP
- CORNISH LOBSTER
Half or Whole, Café de Paris Butter,
Lobster Fries, Salad
MP
- HENRY’S BOUILLABAISSE
Cornish Dayboat Fish & Native Shellfish Stew,
Rouille, Gruyère, Sourdough Baguette Croutes
28

JOSPER GRILL

- TAMWORTH PORK CHOP
Maître d’Hôtel Butter, Charcoal Roasted
Hispi, Walnut Dressing
29
- COAL ROASTED MARKET FISH
Whole Fish, Dry Aged
Brown Butter Shrimp & Samphire
MP
- TANDOORI MONKFISH
Makhani Sauce, Coriander Shoots,
Pomegranate
28
- HENRY’S CHEESEBURGER
Tobaco Onions, Burger Sauce,
House Fries
24
- 10OZ DRY AGED SIRLOIN
Crispy Wild Mushrooms, Padróns,
Italian Leaf Salad
36
- 10OZ RUBY RED RIBEYE
Crispy Wild Mushrooms, Padróns,
Italian Leaf Salad
38
- 8OZ CENTRE CUT FILLET
Crispy Wild Mushrooms, Padróns,
Italian Leaf Salad
40
- 36OZ CÔTE DE BŒUF
Crispy Wild Mushrooms, Padróns,
Italian Leaf Salad
95
- Jeow Som | Béarnaise | Peppercorn | Café de Paris Butter 4

SIDES

- PUNCHED POTATOES
Crispy Fried Pink Firs, Jeow Som
8
- GREEN BEANS & SAMPHIRE
Brown Crab Butter
8
- TRIPLE COOKED CHIPS
Fried in Aged Beef Dripping
7
- LOBSTER FRIES
Pecorino, Lobster Oil, Chives
7

Please note: a discretionary 12.5% service charge will be added to your bill