

FOR THE TABLE

- Tricolore Olives 5
- Guinness Soda Bread, Marmite Butter 8
- Lobster & Prawn Toast, Sesame, Soy & Lime Dip 12
- Olive Ascolane, Ragu stuffed Gordal Olives, Deep Fried 9
- Padrón Peppers, Romesco, Toasted Almonds 8
- Pork Belly Bites, House Teriyaki, Sesame 8
- Shell-On Norwegian Prawns, Half / Whole Pint, Lemon Aioli 9/14
- Mussel Popcorn, Sriracha & Lime Mayonnaise 9
- Parsons Cockles 9



SHARPENERS

- WINES
 - NYETIMBER
 - CLASSIC CUVEE 12 | 70
 - ROSÉ MULTI VINTAGE 14 | 75
- COCKTAILS
 - HENRY'S SCOTCH BONNET PICANTE
 - Homemade Scotch Bonnet
 - Casamigo Reposado Tequila,
 - Agave & Coriander 13
 - HOT OYSTER MARTINI
 - Maldon Oyster Served
 - Over Absolut Tabasco & Olive Brine 15

MALDON OYSTERS

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

4 | 22 | 40

MIGNONETTE
Shallot Vinegar

SOY, LIME & SESAME
Sea Grape Caviar

CRISPY FRIED OYSTER
Tartare Sauce

EXMOOR CAVIAR

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

EXMOOR OSCIETRA CAVIAR 30G
Crème Fraiche, Potato Crisps 80

HENRY’S HASH BROWN
Oscietra Caviar, Crème Fraiche, Chives 12

SMALL PLATES

MOULES MARINIERE
St Austell Bay Mussels, White Wine Sauce,
Cotswold Sourdough 14/22

DUCK LIVER PARFAIT
Smoked Duck Breast, Cherries,
Tin Brioche Loaf 15

MONKFISH TACOS
Mango Salsa, Asian Slaw, Crème Fraiche,
Chilli Jam 18

FIG CARPACCIO
Pressed Turkish Figs, Clara Goats Cheese,
Hazelnut Dressing 15

HENRY’S BEEF TARTARE
Aged Beef Fillet, Game Chips, Egg Yolk 16

BRIXHAM SCALLOPS
Pumpkin Seed Satay, Squash, Candied Chilli 22

OYSTER MUSHROOMS
Garlic Butter, Salsa Verde, Savoury Granola 15

HENRY’S CHOWDER
House Smoked Haddock, Crusty Sourdough 16

PLATES

MARKET FISH

Our Chef's Create A Weekly Changing Dish Using The Finest Catch Arriving Into Brixham Market

MP

CORNISH HAKE KIEV
‘Nduja Butter, Puttenesca Fregola,
Olive Crumb 26

HAND- ROLLED GNOCCHI
Local Variety Squash, Gremolata,
Pecorino Romano 23

HENRY'S FISH BURGER
Beer-battered Cornish Cod, Tartare Sauce,
House Pickles, Cheese, Fries 24

NATIVE SHELLFISH

BARBEQUED LOBSTER TAIL
Lobster Jus, Pickled Fennel,
Tarragon Sauce 28

HENRY'S SURF
Whole Lobster, Maldon Oysters, Argentinian Red Prawns, Parsons Cockles, '
St Austell Bay Mussels, Watercress & Shallot Salad, Lobster Fries, Garlic Butter
MP

CAPE MALAY SEAFOOD CURRY
Coconut, Tomato, Cornish Seafood,
Cotswold Sourdough 26

LOBSTER ROLL
Vanilla Marie Rose, Gem, Apple,
Pickled Celery, Salty Fries 24

SURF ‘N’ TURF
Prime Cut Sharer, Cornish Lobster, Padron Peppers,Crispy Wild Mushrooms,
Watercress & Shallot Salad, Lobster Fries, Smoked Chimichurri, Béarnaise, Peppercorn
MP

CORNISH LOBSTER
Half or Whole, Garlic & Parsley Butter,
Lobster Fries, Watercress & Shallot Salad
MP

JOSPER GRILL

TAMWORTH PORK CHOP
Barbequed Hispi Cabbage, Pickled Walnut
Emulsion 29

TREACLE CURED VENISON LOIN
Celeriac, Pickled Blackberries,
Cavolo Nero 34

TANDOORI MONKFISH
Tail on the bone, Makhani Sauce, Coriander
Shoots, Pomegranate 28

BARBEQUED SEA BASS
Whole Fish, Shrimp, Caper & Samphire
Beurre Noisette 26

10OZ BLACK GARLIC PICANHA
Crispy Wild Mushrooms, Padrons,
Watercress & Shallot Salad 28

10OZ RUBY RED RIBEYE
Crispy Wild Mushrooms, Padróns,
Watercress & Shallot Salad 38

8OZ CENTRE CUT FILLET
Crispy Wild Mushrooms, Padróns,
Watercress & Shallot Salad 40

PRIME CUT SHARER
Crispy Wild Mushrooms, Padróns,
Watercress & Shallot Salad
MP

Smoked Chimichurri | Bearnaise | Peppercorn | Garlic Butter | Argentinian Red Prawn 4

SIDES

HENRY'S PUNCHED POTATOES
Crispy Fried Ratte Potatoes, Salsa Verde 8

GREEN BEANS & SAMPHIRE
Confit Shallots 8

TRIPLE COOKED CHIPS
Fried in Aged Beef Dripping 7

LOBSTER FRIES
Pecorino, Lobster Oil, Chives 7

BARBECUED HISPI CABBAGE
Pickled Walnut Emulsion, Crispy Onions 8

COAL ROASTED VARIETY SQUASH
Gremolata, Granola 8

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