

FOR THE TABLE

- Tricolore Olives 5
- Chargrilled Sourdough, Marmite Butter 8
- Savoyard Cheese Fondue, Sourdough Crown 12
- Confit Turkey Leg Arancini, Red Cabbage Purée, Sage 10
- Padrón Peppers, Tajín, Lime 8
- Pork Belly Bites, Sesame, Teriyaki, Pork Skin Quaver 8
- Uncle Roger’s Biltong, Traditional/Spicy 8
- Deep-Fried Somerset Brie, Cranberry, Chives 9
- Shell-On Norwegian Prawns, Half / Whole Pint, Lemon Aioli 9/14
- Parsons Cockles 9



SHARPENERS

- WINES
- NYETIMBER
- CLASSIC CUVEE 12 | 70
- ROSÉ MULTI VINTAGE 14 | 75
- COCKTAILS
- DIRTY VESPER MARTINI
- PISCO SOUR

PORTHILLY OYSTERS

Hand-Reared in Rock, Cornwall on the Camel Estuary, served Fresh From Tide to Table

4 | 22 | 40

- MIGNONETTE
- BLOODY MARY
- ROCKEFELLER

EXMOOR CAVIAR

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

- EXMOOR OSCIETRA CAVIAR 30G
- HENRY’S HASH BROWN

SMALL PLATES

- HENRY’S BEEF TARTARE
- COQUILLES SAINT JACQUES
- CORNISH HANDPICKED CRAB
- MONKFISH TACOS
- PUMPKIN & GOATS CHEESE GALETTE
- CORNISH OCTOPUS
- ST AUSTELL BAY MUSSELS
- BUTTERNUT SQUASH VELOUTÉ

PLATES

- HENRY’S “FISH & CHIPS”
- CORNISH HAKE KIEV
- GUINEA FOWL RISOTTO
- BROCCOLI & STILTON PIE

NATIVE SHELLFISH

- DRESSED CRAB
- LOBSTER & CRAB ROLL
- SURF ‘N’ TURF
- CORNISH LOBSTER THERMIDOR
- HENRY’S BOUILLABAISSE

JOSPER GRILL

- TAMWORTH PORK CHOP
- COAL ROASTED MARKET FISH
- TANDOORI MONKFISH
- HENRY’S B.B.C. BURGER
- 10OZ DRY AGED SIRLOIN
- 10OZ RUBY RED RIBEYE
- 8OZ CENTRE CUT FILLET
- 36OZ CÔTE DE BŒUF

SIDES

- PUNCHED POTATOES
- GREEN BEANS & SAMPHIRE
- TRIPLE COOKED CHIPS
- LOBSTER FRIES
- CHARCOAL ROASTED HISPI CABBAGE
- CASTELFRANCO SALAD
- PETIT POIS À LA FRANÇAISE
- MAPLE ROASTED ROOTS

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