

FOR THE TABLE

Tricolore Olives 5
Guinness Soda Bread, Marmite Butter 8
Henry's Fried Chicken, Wild Garlic Mayo 12
Forest Mushroom & Taleggio Arancini, Truffle Mayo 9
Padrón Peppers, Tajín, Lime 8
Pork Belly Bites, Gochujang Glaze 9
Shell-On Norwegian Prawns, Half / Whole Pint,
Lemon Aioli 10/15
Mussel Popcorn, Sriracha & Lime Mayo 9
Parsons Cockles 9

Henry's

SHARPENERS

WINES

NYETIMBER
PRODUCT OF ENGLAND

CLASSIC CUVÉE
12 | 70

ROSÉ MULTI VINTAGE
14 | 75

COCKTAILS

DIRTY VESPER
MARTINI
Tanqueray N°10, Ciroc,
Lillet Blanc, Guindilla
15

SCOTCH BONNET
& MANGO TOMMY
Bonnet Tequila, Mango,
Citrus & Aleppo Rim
13

MALDON OYSTERS

Family-Farmed Maldon Oysters Sustainably Grown In The Blackwater Water Estuary
4 | 22 | 40

MIGNONETTE
Shallot Vinegar

HORSERADISH
Fresh Horseradish & Parsley

KILPATRICK
Grilled, Bacon, Worcestershire

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
Aged Beef Filler, Pommes Alliuimettes,
Egg Yolk
17

HAND DIVED ORKNEY XL SCALLOP
Katsu Sauce, Puffed Wild Rice,
Cucumber, Soy
24

ST AUSTELL BAY MUSSELS
Cider, Bacon & White Onion,
Cotswold Sourdough
14/22

MONKFISH TACOS
Mango Salsa, Asian Slaw, Crème Fraîche,
Chilli Jam
19

WYE VALLEY ASPARAGUS
Sauce Gribiche
16

CORNISH OCTOPUS
Mojo Verde, Romesco, Smoked Almonds
18

CORNISH HANDPICKED CRAB
Blue Corn Tostada, Jalapeño, Coriander
17

CAMPOBASSO BURATTA
Heritage Tomatoes, Basil
15

PLATES

HENRY'S "FISH & CHIPS"
Pan Roasted Halibut, Potato Rosti,
Warm Tartare Sauce, Scraps
29

CORNISH HAKE KIEV
Wild Garlic Pesto Butter,
Heritage Tomatoes
26

GNOCCHI PRIMAVERA
Pea's, Broad Beans,
Ricotta
23

MARKET FISH
Coal Roasted, Rainbow Chard,
Miso Butter
MP

NATIVE SHELLFISH

CORNISH CRAB LINGUINE
Chilli, Citrus, Semi-Cured Tomato
26

SURF 'N' TURF
Prime Cut Sharer, Cornish Lobster, Padron Peppers,
Crispy Wild Mushrooms, Rocket Salad, Lobster Fries,
Jeow Som, Béarnaise, Peppercorn
MP

CORNISH LOBSTER
Half or Whole, Café de Paris Butter,
Lobster Fries, Salad
MP

LOBSTER & CRAB ROLL
Warm Buttered Lobster, Cornish Crab,
Agurkesalat, Dill, Pecorino, Punched Potatoes
24

HENRY'S BOUILLABAISSE
Cornish Dayboat Fish & Native Shellfish Stew,
Rouille, Gruyère, Sourdough Baguette Croutes
28

JOSPER GRILL

TAMWORTH PORK CHOP
Maitre d'Hôtel Butter, Charcoal Roasted
Hispi, Walnut Dressing
29

PERI-PERI POUSSIN
House Peri Sauce, Celeriac Remoulade,
Grilled Lime
24

TANDOORI MONKFISH
Black Daal, Makhani Sauce,
Coriander Shoots
29

HENRY'S CHEESEBURGER
Ex-Dairy Beef, Tobacco Onions,
Burger Sauce, House Fries
24

14OZ BRITISH ROSE VEAL SIRLOIN
Bone-In, Crispy Wild Mushrooms,
Padróns, Rocket Salad
36

10oz RUBY RED RIBEYE
Crispy Wild Mushrooms, Padróns,
Rocket Salad
38

8oz CENTRE CUT FILLET
Crispy Wild Mushrooms, Padróns,
Rocket Salad
40

PRIME CUT SHARER
Crispy Wild Mushrooms, Padróns,
Rocket Salad
MP

Jeow Som | Béarnaise | Peppercorn | Café de Paris Butter 4

SIDES

PUNCHED POTATOES
Crispy Fried Cornish Potatoes, Jeow Som
8

SAUTEED GREENS
Brown Crab Butter
8

TRIPLE COOKED CHIPS
Fried in Aged Beef Dripping
7

LOBSTER FRIES
Pecorino, Lobster Oil, Chives
7

CHARCOAL ROASTED HISPI CABBAGE
Pickled Walnut Mayonnaise, Crispy Onions
10

ROCKET, SHALLOT & PECORINO SALAD
Courgette, Capers, Elderflower Dressing
10

FENNEL À LA GRECQUE
Citrus Crème Fraîche, Dill
11

CAESAR SALAD
Wedged Gem Lettuce, Anchovy Dressing
10

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