

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

Henry's

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

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

ORKNEY SCALLOPS
Coal Roasted, Smoked Lemon
& Caper Butter
18

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

MONKFISH TACOS
Pineapple Salsa, Asian Slaw,
Crème Fraîche & Chilli Jam
16 [†]

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

GALICIAN OCTOPUS
Peperonata, Smoked Romesco,
Marcona Almond
18

ST AUSTELL BAY MUSSELS
Guinness, Bacon & Leek,
Cotswold Sourdough
10/18 [†]

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 [†]

CORNISH HAKE KIEV
N'duja Butter
Puttanesca Ragu
26

WHOLE ROASTED MARKET FISH
Brown Butter Shimp,
Petits Pois a la Francaise
MP

HENRY'S FAVOURITES

SALAD SAVOYARD
Fresh Leaves, Proscuitto Ham, Fried
Raclette Cheese, Crispy Cornish Potatoes
19 [†]

HENRY'S LOBSTER BRIOCHE ROLL
Warm Buttered Lobster, Curried Crab
Agurkesalat, Dill, Pecorino
22 [†]

SURF N' TURF
35 Day Dry Aged Cote du Boeuf,
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 [†]
HENRY'S FISH PIE
Langoustine, St Austell Bay Mussels, King
Prawns, Squid, Crab Head Veloute
24 [†]

JOSPER GRILL

DRY AGED BEEF BURGER
Crispy Bacon, Truffle Mayonnaise,
Raclette Cheese
19 [†]

BATHURST ESTATE VENISON
Smoked Parsnip Puree, 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 [†]

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 BOEUF
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, Chimichurri
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:

[†] Martini Glass - Included
in our Bottomless Brunch