

Henry's



NIBBLES

Pea and mint arancini, lemon mayonnaise <i>v, gf</i>	4.5
Serrano ham, rapeseed <i>gf, df</i>	5.5
Tempura courgette, Old Winchester <i>gf, dfa</i>	4.5
Trio of nibbles – Arancini, Serrano, Tempura	13
Baguette Campagnarde, Netherend butter <i>v, dfa</i>	4.5

STARTERS

Brixham half shell scallops, smoked bacon, shallots, malt vinegar <i>gf df</i>	14
Hot smoked salmon, Jersey royals, crème fraiche, pickled shallots <i>gf</i>	12
Pork rilette, Baguette Campagnarde, cornichons <i>df, gfa</i>	9
Soup of the day, Baguette Campagnarde <i>v, gfa</i>	8
Grilled New Forest asparagus, poached egg, hollandaise <i>gf</i>	10
Twice-baked Gruyère cheese soufflé	12
Beef carpaccio, Baron Bigod, figs, rocket <i>gfa</i>	14

MAINS

Roast beef sirloin	27
Roast chicken	24
Roast pork loin	26
Vegetarian Roast	22

all served with roast potatoes, hispi cabbage, root vegetable mash, baby parsnips, cauliflower cheese, pigs in blankets and a Yorkshire pudding gfa

Beer battered fish, mushy peas, curried mayonnaise, tartar sauce, chips <i>gf, df</i>	20
“The Henry” double patty burger, bacon, double cheese, truffle mayo, fries <i>gfa</i>	19
Fresh linguine, peas, broad beans, rocket, pesto <i>v</i>	16
Honey roast ham, fried duck egg, pineapple, chips <i>gf, df</i>	17

gf - gluten free · *gfa* - gluten free adaptable · *df* - dairy free · *dfa* - dairy free adaptable · *v* - vegetarian · *ve* - vegan · *vea* - vegan adaptable -

An optional 13% service charge will be added to your bill, 100% of which goes directly to the team.

Please let us know if you have any allergies or require information on any ingredients used in our dishes.

SIDES

BBQ greens	<i>ve, gf, df</i> / Triple cooked chips	<i>ve, gf, df</i> / Rosemary skinny fries	6
	<i>ve, gf, df</i> / Buttered Jersey Royals	<i>v, gf</i> / House salad	<i>ve, gf, df</i>
Truffle and parmesan fries	<i>gf</i>		6.5

PUDDING

Dark chocolate tart, cherry and hibiscus sorbet			8
Custard slice, roast peach, coconut sorbet	<i>gf</i>		9
Sticky toffee pudding, vanilla ice cream, salted caramel sauce			9
New Forest strawberry Eton mess	<i>gf</i>		8
Lemon posset, sour raspberries, shortbread	<i>gfa</i>		8
Salted caramel ice cream, espresso, shortbread			7

ENGLISH CHEESE BOARD

Selection of 3 Rennet & Rind cheeses, crackers, apple & brandy chutney	<i>gfa</i>		15
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Westcombe Cheddar

Westcombe Cheddar has a deep complex flavour with a mellow lactic tang and long notes of citrus, hazelnut and caramel. The texture is structured and firm, with a smooth breakdown that keeps the flavours lingering on your palate. Westcombe Cheddar is often called a 'five-mile Cheddar', as you're still tasting it five miles down the road!

Unpasteurised

Baron Bigod

Baron Bigod Brie is a spin-off of a classic Brie into a one-of-a-kind cross-Channel amalgamation of French cheesemaking and British pastures. Baron Bigod cheese has the taste of traditional artisan Brie, such as rich cream butter and earthy button mushrooms remain prominent, but once they are enjoyed, you can also taste accentuated hints of pan-roasted parsnips.

Pasteurised

The Duke

Made from unpasteurised cow's milk cheese, this blue is made Rennet & Rind's own fair hands using the milk of cows that have grazed on clover-rich pastures. Aged for 12 weeks, this variety quickly develops with veins of salty tang. It's the kind of cheese that demands savouring, with nuances that unfold and evolve from creamy, sweet and salty flavours to a piquant peppery finish.

Unpasteurised

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