



DRAUGHT

Henry's Pilsner Style	4%	6.9
Porette Lager	4.8%	7
Howler	4.5%	7
Guinness	4.2%	7.2
Seawall	4.2%	6.5
Rude Giant	4.5%	7
Somersby Cider	4.5%	6.5

FIZZ

Prosecco Extra Dry,	7.5
Gocce di Favola, Veneto,	
Italy	
Champagne Laurent	16
Perrier, La Cuvée Brut,	
Champagne, France	

COCKTAILS

Espresso martini	13
Vodka/ Gin Martini	13
New Forest Bramble	13
Mojito	13
Old Fashioned	13
Negroni	13
Spicy Bloody Mary	13

NIBBLES

Sun-blushed tomato arancini, confit garlic mayonnaise v, gf	4.5
Serrano ham, smoked oil gf, df	5.5
Spicy sweetcorn ribs, harissa mayonnaise gf, dfa	4.5
Trio of nibbles – Arancini, Serrano, Sweetcorn ribs	13
Baguette Campagnarde, Netherend butter v, dfa	4.5

STARTERS

Beetroot cured salmon, beetroot, horseradish cream and a buttermilk dressing gf	12
Soup of the day, Baguette Campagnarde v, gfa	8
Crushed cucumber and fennel salad, lemon crème fraîche, gochujang dressing v	9
Twice-baked Gruyère cheese soufflé v	12
add smoked haddock	3
Ham hock terrine, onion jam, sourdough croute gfa	10.5
Seared scallops, crispy pork belly, charred sweetcorn, onion cream gf	14

PUB

Honey roast ham, fried duck egg, pineapple, chips gf, df	18
Beer-battered haddock, chips, mushy peas, tartare sauce, curried mayonnaise gf, dfa	20
"The Henry" - double patty burger, bacon, double cheese, truffle mayo, fries gfa	19
Local game pie, chips, braised red cabbage	21
Slow-cooked beef, root vegetable mash, sautéed greens gf	20

MAINS

Grilled day boat fish	MP
10oz ribeye steak, plum tomato, onion rings, chips, peppercorn sauce gfa	36
Seared grey mullet, cockles, Kohlrabi, braised leeks, shellfish cream gf	27
Trofie pasta, lemon-roasted Mediterranean vegetables, vegetable 'Nduja, charred fennel, parmesan v, vea	18
Maple whipped-feta flatbread, house pickles, falafel, toasted nuts and seeds v	16
Slow-cooked pork belly, potato terrine, charred apple, celeriac gf	24
Braised lamb rump, fondant potato, confit carrot, Roscoff onion gf	27



SIDES

BBQ greens	ve, gf, df / Triple cooked chips	ve, gf, df / House salad	ve, gf, df	6
Rosemary skinny fries	ve, gf, df / Buttered new potatoes	v, gf		6
Truffle and parmesan fries	gf			6.5
Hash browns, braised beef, cheese, jalapeno's	gf			7.5

PUDDING

Chocolate panna cotta, mango, passion fruit, pistachio, brittle	gf	9.5
Savarin, winter-spiced figs, chantilly cream, red wine syrup	v	9
Sticky toffee pudding, vanilla ice cream, salted caramel sauce	v	9
Coconut rice pudding, rum granola, mango sorbet	df, ve gf	9
Vanilla creme brulee, berry compote, shortbread biscuit	gfa, v	9

ENGLISH CHEESE BOARD

Selection of 3 Rennet & Rind cheeses, crackers, apple & brandy chutney	gfa	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

POST-SUPPER SIPS

Black Muscat, Elysium, Quady	8
Sauternes, Chateau Suduirant	10
LBV Port, Barros	5.5
10 Year Old Tawny Port, Barros	6.5

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.