



DRAUGHT

Henry's Pilsner Style	4%	6.9
Poretti 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
<i>Gocce di Favola, Veneto, Italy</i>	
Champagne Laurent	16
Perrier, La Cuvée Brut, <i>Champagne, France</i>	

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 <i>v, gf</i>	4.5
Serrano ham, smoked oil <i>gf, df</i>	5.5
Spicy sweetcorn ribs, harissa mayonnaise <i>gf, dfa</i>	4.5
Trio of nibbles – Arancini, Serrano, Sweetcorn ribs	13
Baguette Campagnarde, Netherend butter <i>v, dfa</i>	4.5

STARTERS

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

ROASTS

Roast beef sirloin	27
Roast chicken	24
Vegetarian roast	22
<i>all served with roast potatoes, braised red cabbage, root vegetable mash, baby parsnips, cauliflower cheese, pigs in blankets and a Yorkshire pudding gfa</i>	

MAINS

Beer battered fish, mushy peas, curried mayonnaise, tartar sauce, chips <i>gf, dfa</i>	20
"The Henry" double patty burger, bacon, double cheese, truffle mayo, fries <i>gfa</i>	19
Maple whipped-feta flatbread, house pickles, falafel, toasted nuts and seeds <i>v</i>	16
Honey roast ham, fried duck egg, pineapple, chips <i>gf, df</i>	17



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		6.5
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	df, gf	9.5
Savarin, peaches, chantilly cream	v	9
Sticky toffee pudding, vanilla ice cream, salted caramel sauce	v	9
Coconut rice pudding, rum granola, mango sorbet	df, ve gf	9
Lemon posset, raspberry sorbet, shortbread	gfa, v	9

ENGLISH CHEESE BOARD

Selection of 3 Rennet & Rind cheeses, crackers, apple & brandy chutney	gfa	15
--	-----	----

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