



# Henry



## WHILE YOU WAIT...

VIKING BAKEHOUSE SOURDOUGH & BUTTER (VG\*) £5.5  
ROSEMARY & GARLIC MARINATED OLIVES (VG/GF) £4

## STARTERS

### PRAWN & AVOCADO CALYPSO

Prawns & avocado cocktail with a Caribbean inspired Calypso sauce & sourdough (gf\*) £13.5

### KING CREOLE CHICKEN

Creole recipe battered chicken thigh, sriracha mayo, mustard cress & pickled onions £13

### ONION & CIDER SOUP

White onion, cider & thyme soup, parsley oil & sourdough (gf\*/vg) £9

### SALT BEEF CROQUETTES

Salt beef croquettes, triple mustard mayo, mustard cress & grated Twineham grange £12

### MACKEREL PÂTÉ

Smoked mackerel pate, celeriac slaw, sourdough croutes & pickled beetroot (gf\*) £13

## MAIN COURSES

### COQUILLE FRUIT DE MER

Scallops, salmon & prawns coated in a silky velvet sauce topped, glazed Pomme Duchesse served with long stemmed broccoli £25

### BRAISED OX CHEEK

12 hour braised ox cheek, turnip purée, roasted carrot, smoked mash potato & sauce Marchand de vin (gf) £26

### DRY AGED SIRLOIN STEAK

Vine ripened cherry tomatoes, portobello mushroom, fries, garlic & thyme butter (gf) £30

### COTSWOLD CHICKEN SUPREME

Braised baby gem, smoked bacon, pearl onions, jus (gf) £22

### HERB GNOCCHI

Soft herb gnocchi, turnip purée, wild mushroom & salsa verde (gf/vg) £19

### WHOLE SEA BREAM

Whole sea bream, garlic new potatoes, olive and cherry tomato oil & seasonal greens (gf) £24

## SIDE DISHES

FRIES (GF/VG) £4.5

SMOKED MASH POTATO & CRISPY ONIONS (V) £5

SEASONAL GREENS, GRATED TWINEHAM GRANGE (GF/VG\*) £5

## DESSERTS

### APPLE & RHUBARB CRUMBLE

Crème Anglaise (gf\*/vg\*) £9

### GADD'S STICKY TOFFEE PUDDING

Clotted cream ice cream £9

### CHOCOLATE GANACHE & SEA SALT TART

Kentish Cobnut Ice Cream & Coffee Syrup £9

### TORCHED BOWYERS BRIE

Fruit Loaf, Hot Honey, Apricot chutney £11

TAYWELLS ICE CREAM & SORBET SELECTION (GF\*/VG\*)

Please ask your server for available flavours £2.50 per scoop

