

Henry's

Snacks	Crispy chicken wings, sriracha sauce, sesame	9
	Squash arancini, shaved Old Winchester <i>v</i>	7
	Crispy cod cheeks, seaweed tartare	7
	White and malted sourdough, focaccia, Netherend butter <i>vea</i>	6
	Rosemary and garlic olives <i>ve, gf, df</i>	6
Starters	Scotch egg, apple compote	6
	Cajun chickpea salad, roasted garden squash, sun-dried tomatoes, smoked almonds	7/15
	French onion soup, blue cheese crouton <i>gfa</i>	8
	Smoked haddock fishcake, paprika mayo, spinach <i>dfa</i>	9
	Salt baked beetroot, carrot, roasted seed dressing <i>ve</i>	8
Mains		
	'The Henry' - double patty, caramelised cheese, crispy bacon, Koffmann's fries <i>gfa, dfa</i>	19
	Battered haddock and chips, minted pea puree, tartare sauce <i>dfa</i>	19.5
	Cumberland sausage ring, mash, braised leeks	16
	Spinach and ricotta tortellini, seeded basil pesto, shaved Old Winchester <i>v</i>	19
	8oz sirloin steak, peppercorn sauce, Koffmann's fries <i>gf, dfa</i>	30
	Chicken schnitzel, caesar salad, anchovies, Old Winchester	17
Sides		
	Truffle fries, parmesan <i>gf</i>	8
	Koffmann's chips <i>gf, df</i>	6
	Chilli green beans <i>v, gf, dfa</i>	6
	Herb roasted new potatoes <i>v, gf, dfa</i>	6
	House salad <i>v, ve, gf, df</i>	5
Puds		
	Sticky toffee pud, salted caramel sauce, vanilla ice cream	10
	Chocolate sundae, brownie, chocolate sauce, vanilla ice cream	10
	Beaulieu apple and pear crumble, ice cream or custard	10
	New Forest ice creams and sorbet <i>gf, dfa, ve</i>	3 scoops 7
	Selection of South West cheeses, crackers, grapes, celery and quince	
	<i>Black Cow cheddar</i>	Choice of 3 15
	<i>Wookey Hole cave-aged goats' cheese</i>	or 5 18
	<i>Bath soft cheese</i>	
	<i>Isle of Wight blue</i>	
	<i>Book & Bucket smoked gouda</i>	

Make sure to check our blackboard for daily specials

gf gluten free · *gfa* gluten free adaptable · *df* dairy free · *dfa* dairy free adaptable · *v* vegetarian · *ve* vegan · *vea* vegan adaptable
 If you have an allergy please talk to a member of staff. Dishes may not contain specific allergens, however food is prepared in areas where cross contamination may occur. A discretionary 12.5% service charge is added to all bills of £10 and over, 100% of which goes to the team.



DRAUGHT	pint				
Henry's Pilsner Style 4%	6.4	Hobgoblin Session 4.5%	6	New Forest IPA 4.9%	5.95
Poretti Lager 4.8%	6.4	Guinness 4.2%	6.65	Flacks Gold 4%	5.65
Somersby Cider 4.5%	6	Seawall 4.2%	5.75		

SPARKLING				125ml	Bottle
Prosecco Extra Dry, Gocce di Favola		<i>Veneto, Italy</i>		6.5	38

WHITE				175ml	Carafe	Bottle
Trebbiano / Pinot Bianco, Il Sacrato		<i>Emilia Romagna, Italy</i>	6.5	18.5		26
Chenin Blanc, Wild Garden		<i>Swartland, South Africa</i>	7.25	21		29
Pinot Grigio, Elfo, Sacchetto		<i>Veneto, Italy</i>	8	23		32
Chardonnay, Gran Reserva, Viña Echeverría		<i>Valle de Curicó, Chile</i>	8.5	24.5		34
Sauvignon Blanc Gran Reserva, Undurraga		<i>Valle de Leyda, Chile</i>	9.75	27		38

ROSÉ						
Primitivo Rosé, Tramari, San Marzano		<i>Puglia, Italy</i>	8.5	24.5		34

RED						
Monastrell, Bodegas la Purísima		<i>Emilia Romagna, Italy</i>	6.5	18.5		26
Montepulciano d'Abruzzo, Feudi d'Albe, Bove		<i>Abruzzo, Italy</i>	7.5	21.5		30
Malbec, Raices, Andeluna		<i>Mendoza, Argentina</i>	8	23		32
Rioja Crianza, Hugonell		<i>Rioja, Spain</i>	8.5	24.5		34
Pinot Noir Gran Reserva, Viña Echeverria		<i>Valle de Casablanca, Chile</i>	9	26		36

SOFT DRINKS					
Frobishers Juice (<i>Orange, Apple</i>), Coke, Diet Coke,					3.50
Fever Tree (<i>Raspberry Lemonade, Ginger Ale, Ginger Beer</i>),					
Fever Tree Tonic (<i>Indian Tonic, Light Tonic, Elderflower Tonic, Mediterranean Tonic</i>)					
Lemonade					3.30

BIRCHALL TEAS

Great Rift Breakfast, Decaf, Peppermint, Virunga Earl Grey, Mao Feng Green Tea, Chamomile, Lemongrass & Ginger, Red Berry & Flowers					3
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STAMFORD COFFEE CO. COFFEE

Americano, Double Espresso, Flat White, Cappuccino, Latte, Mocha, Macchiato					3.50
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