

Henry's

SANDWICHES

All served with mixed leaf garnish and kettle crisps

Please choose either white bloomer, malted brown bloomer,
8" sub roll or high and fibre bagel

Ploughman's 6.75

Honey glazed ham, cheddar cheese and pickle

Slow roast striploin of beef 6.95

Sliced tomato and horseradish sauce

Mature cheddar cheese, red onion and gem lettuce 6.50

Tuna mayonnaise and cucumber 6.50

Baby prawn, marie rose sauce and lettuce 6.95

Paprika hummus and roasted Mediterranean vegetables (v) 6.50

LIGHT BITES

Salmon and broccoli quiche 7.95

Coleslaw, dressed leaves

Chicken liver pate 7.50

Red onion marmalade, sourdough shards

BBQ glazed chicken wings 7.95

Celery sticks and blue cheese dressing

Freshly prepared soup of the day, warm bread (v) 6

Nachos (v) 7.50

Melted cheese, jalapeños, salsa, sour cream and chive

Paprika hummus, crudities, toasted pitta bread (v) 7.50

Cheesy garlic bread 4.95

SALADS

Classic Caesar salad (v) 9.50

Gem lettuce, croutons, Caesar dressing, parmesan

With chicken breast 12

Chefs wedge 9.50

Gem lettuce, onions, crispy bacon, boiled egg, croutons,

blue cheese dressing

With chicken breast 12

Baby Prawn and avocado (v) 12.95

Lemon and dill vinaigrette

Buffalo mozzarella, tomato and avocado (v) 9

salad, leaves, balsamic oil

MAINS

Pan-fried chicken penne pasta 11.50

Pesto cream sauce

'Hunters' Chicken Burger 12

Bacon and cheese burger, bbq sauce, brioche bap,

oven baked potato wedges

Slow cooked chilli con carne 11.50

Steamed white rice, nachos, sour cream

8oz Beef burger 12

Melted blue cheese, red onion jam, brioche bap,

oven baked potato wedges

Sauteed Mushroom Penne Pasta (v) 11

Fresh mushrooms with truffle oil in a creamy sauce

JACKET POTATOES

All served with a mixed leaf garnish

Plain with butter (v) 5

Prawn marie rose 6.95

Tuna mayonnaise 6.50

Grated cheddar and onion (v) 6.50

Baked beans (v) 6.50

Chilli con carne, sour cream and chive 6.95

Additional topping 1.50

DESSERTS

Cake display 3.50

Ice cream selection 3.50

Chef's dessert of the week 4

Food allergies and intolerances

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V - vegetarian

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CHEEKY-MOO SHAKES

Various flavours available - please see the shakes list available at the counter

Frobisher Juices (250ml) 2.25
Orange, Apple, Cranberry, Pineapple

Pro-juice Smoothies 3.75
Various flavours available - please see our smoothie list

COFFEE

Espresso 2.8
Double Espresso 3
Americano 2.95
Latte 3.25
Cappuccino 3.25
Flat white 3.25
Hot chocolate 3.25
Mocha 3.6

TEA

Breakfast 3.5
Earl Grey 3.5
Peppermint 3.5
Green Tea 3.5
Cranberry & Raspberry 3.5

RED	Bottle / 175ml / 250ml	WHITE	Bottle / 175ml / 250ml	ROSÉ	Bottle / 175ml / 250ml
Corney & Barrow House Languedoc, France	22 / 5.5 / 7.5	Corney & Barrow House Cotes de Gascogne, France	22 / 5.50 / 7.5	La Brouette Rosé (Grenache/Syrah) Comte de Tolosan, France	22.5 / 5.5 / 7.5
Marques de Musa Garnacha Carinea, Spain	23 / 5.75 / 7.95	Lowry's Pass Chenin Blanc Western Cape, South Africa	23 / 5.75 / 7.95	Pinot Grigio Rosé Monteverto Veneto, Italy	26 / 6.5 / 9
Panul Merlot Vinedos Marchigue, Colchagua, Chile	24 / 5.95 / 8.25	Panul Sauvignon Blanc Vinedos Marchigue, Lontue, Chile	24 / 5.95 / 8.25		
Heywood Estate Shiraz, South East Australia	27.5 / 6.95 / 9.5	Pinot Grigio Monteverto Veneto, Italy	26 / 6.5 / 9	SPARKLING	Bottle / 125ml
Altos de Baroja Rioja Joven Spain	28 / 7.25 / 9.75	The Southerly Chardonnay Adelaide Hills, Australia	32 / 7.95 / 11	Prosecco Spumante Brut NV Cecilia Beretta, Treviso, Italy	33 / 6.95
Chateau Mayne-Graves Bordeaux Superieur, France	32 / 7.95 / 11	Loffhouse Sauvignon Blanc Marlborough, New Zealand	34 / 8.5 / 11.5	Rosato Spumante Brut NV Cecilia Beretta, Treviso, Italy	33 / 6.95

CHAMPAGNE	Bottle/ 125ml	GIN	ABV / 25ml	BEER, LAGER, CIDER	ABV / Bottle
Delamotte Brut NV	58 / 11	Bombay Sapphire	40% / 3.75	Doom Bar	4.3% / 4.50
Mesnil-sur-Oger Cotes des Blancs		Hendrick's	41.4% / 4.5	Peroni Nastro Azzurro	5.1% / 3.95
Delamotte Blanc de Blancs NV	62 / 12			Rekorderlig flavours	4% / 4.95
Mesnil-sur-Oger, Côtes des Blancs		VODKA		Mango & Raspberry, Strawberry & Lime	
Delamotte Rose Brut NV	72 / 14.5	New Amsterdam	37.5% / 3.45		
Mesnil-sur-Oger, Cotes des Blancs		Grey Goose	40% / 4.75		
FORTIFIED WINES	ABV / 50ml	WHISKEY			
Croft Port	20% / 4	The Famous Grouse	40% / 3.40		
		Glenfiddich 12YO	40% / 4.25		
RUM	ABV / 25ml	Jack Daniel's	40% / 3.5		
Bacardi	37.5% / 3.35	Monkey Shoulder	40% / 4.5		
Captain Morgan	40% / 3.35				

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