

lunch menu

henbrooks

steak & seafood grill

small plates

Marks Cotswolds sourdough bread & butter (v) [2,7]	4.5
Padrón peppers with Maldon sea salt (v, ve, gf) [no allergens]	4.5
Queen pitted Gordal olives (v, ve, gf) [no allergens]	4.5
Gammon Terrine with Hoisin Dressing & Crostini [2,12,13]	8.2
Garlic & Cheddar stuffed Portobello mushroom (v) [7,14]	8.2
Grilled Courgette Carpaccio, pesto & parmesan (v) [7,10]	8.5
Crispy Pork & Chive Gyoza with zingy dip [2,8,13]	8.5
Sesame Prawn Toast on Marks Sourdough with Sweet Chilli dip [2,3,4,12]	8.5
Crab Claw & Atlantic Prawn cocktail with Marie Rose Sauce [2,3,4]	9.2
Scottish salmon gravadlax cured with beetroot & Cotswolds Gin [2,5,7,9,14]	9.1

steak & seafood

Sliced Sirloin steak (rare & served cold) with Thai vermicelli salad (spicy, gf) [5,13]	18.0
Salmon & Haddock Fish Pie with season vegetables [3,5,7,9]	19.0
Grilled Tiger Prawns (6) with Thai vermicelli salad (spicy) [3,5,13]	20.0
Cotswolds 28-day dry aged Rump Steak (8oz) with fries & Peppercorn Sauce [7]	20.5
Pan Seared Seabass Fillet, rocket salad & skin on fries with lemon caper butter [5,7]	23.0
Cotswolds 28-day dry aged Ribeye Steak (10oz) with fries & Peppercorn Sauce [7]	30.5

mains

Plant based burger with Monterey Jack cheese & fries (v) [2,7,9,12]	16
Henbrooks 7oz burger with Monterey Jack cheese & skin on fries (bacon + £2) [2,7,9,12]	17
Truffle & wild mushroom gnocchi with spinach (v) [2,7]	18
Honey glazed ham hock, grilled pineapple, skin on chips (gf) [9]	19

Sides

Skin on fries [no allergens] Skin on chips [no allergens] Season Vegetables [7]	4.5
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desserts

Sticky Toffee Pudding with Vanilla Ice Cream (v) [2,4,7]	8.5
Mixed Berries Crumble served with Custard (v) [2,4,7]	8.5
Pineapple Tarte Tatin with Coconut Ice cream (v, ve) [2]	8.5
Seasonal Eton mess (v) [4,7]	8.0
Crème Brûlée (v) [4,7]	8.0
Gin & Tonic Sorbet (v, ve, alcoholic) [no allergens]	8.0
Affogato a la Café with Disaronno (v, alcoholic) [2]	8.5

Allergen information

[1]Celery [2]Gluten [3]Crustaceans [4]Eggs [5]Fish [6]Lupin [7]Milk [8]Molluscs [9]Mustard [10]Nuts [11]Peanuts [12]Sesame [13]Soya [14]Sulphates

All our food is prepared in a kitchen where nuts, gluten, and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces, as all menu items are produced in the same kitchen.

A discretionary 12.5% service will be added to your bill, this is of course optional.