

# henbrooks

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## steak & seafood grill

Welcome to Henbrooks at the Horse and Groom Village Inn.

### nibbles

Mark's Sourdough Bread, butter & balsamic oil [2,7]	4.5	Padrón peppers with Maldon Sea salt	4.5
Queen Pitted Gordal Olives	4.5	Kimchi (spiced napa cabbage) [3,5]	4.5

### starters

Garlic & Cheddar stuffed Portobello mushroom with Sundried Tomato (v) [7,14]	8.2
Asparagus Vegetable Spring Rolls with Sweet Soy (v, ve) [2,13,14]	8.5
Sesame Prawn Toast on Mark's Sourdough Baguette [2,3,4,12]	8.5
Crispy Fried Chicken in Honey Soy Sesame Glaze with Kimchi [2,3,5,12,13]	8.5
Crispy Pork & Chive Gyozas with zingy Sweet & Sour dip [2,8,13]	8.5
Scottish Salmon Gravavlax, cured with Beetroot & Cotswolds Gin [2,5,7,9,14]	9.1
Crab Claw & North Atlantic Prawn Cocktail with Homemade Marie Rose Sauce [2,3,4]	9.2
Seared Scottish Scallops, pea puree, parsnip crisps [7,8,12]	12.5

### steak & sunday roasts

All served with Roasted Potatoes, Green Beans, Cauliflower cheese, Yorkshire pudding, Carrot & Swede mash & honey roasted parsnips.

Cotswolds 28-day aged Roast Striploin of Beef (cooked rare unless requested otherwise) [2,4,7]	22.5
Free-Range Gloucestershire Shoulder of Pork [2,4,7]	20.5
Ribeye Steak (10oz), Cotswolds 28-day dry aged with Sunday Roast Trimmings [2,4,7]	31.0
Carrot, Mushroom & Spinach Wellington with Spiced Marmalade (v) [2,4,7]	18.5

### from the sea

Flame Grilled Tiger Prawns (6) on Vermicelli Salad with Fragrant Thai dressing [3,5,13]	21
Pan Seared Seabass Fillet, rocket salad & skin on fries with lemon caper butter [5,7]	23

### desserts

Crème Brûlée [4,7]	8.0	Pineapple Tarte Tatin with Coconut ice cream [2]	8.5
Seasonal crumble with custard (ask your server) [2,4,7]	8.5	Sticky toffee pudding with Vanilla ice cream [2,4,7]	8.5
Chocolate brownie with Vanilla ice cream [2,4,7]	8.5	Affogato a la Café with Disaronno [2,4,7]	8.5
Gin and Tonic Sorbet (alcoholic)	8.0		

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Our restaurant focuses on using the best local ingredients to create delicious wholesome dishes, packed with innovative flavours. Our meats are supplied by Trev Beadle Family Butcher, Oxfordshire's Award-Winning butcher, less than 6 miles away. Where possible, fish and shellfish are from sustainable sources.

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 may be 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.