

henbrooks

steak & seafood grill

Welcome to Henbrooks at the Horse and Groom Village Inn.

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. Fish and Shellfish are all from sustainable sources.

A discretionary 12.5% service charge will be added to your bill.

nibbles

Mark's Sourdough Bread, butter & balsamic [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
Grilled Courgette Carpaccio, pesto & parmesan (v) [7,10]	8.5
Sesame Prawn Toast on Marks sourdough [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
Pan Seared Scottish Scallops with pea puree & parsnip crisps [7,8,12]	12.5

salad mains

Honey Shredded Roasted Duck Salad, with Rocket, Pomegranate and Hoisin Dressing [12,13]	18
Grilled Goats Cheese Salad with Rocket & Pomegranate and Walnut & Honey Dressing (v) [7,9,10]	18
Grilled Tiger Prawns on Vermicelli Salad with Fragrant Thai dressing [3,5,13]	21

pub classic mains

Plant based Veggie Burger with Monterey Jack Cheese, relish, lettuce, tomato & house fries (v) [2,7,9,12]	17
7oz Steak Burger, Monterey Jack Cheese, relish, lettuce, tomato & house fries (bacon +£2) [2,7,9,12]	17
Truffle & Wild mushroom gnocchi with spinach (v) [2,7]	18
Salmon & Smoked Haddock Fish Pie with seasonal vegetables [3,5,7,9]	19



flame grilled steaks & lamb (2 sides included) Surf & Turf: Add 3 tiger prawns £10 or a lobster tail £22

Rump (8oz) Cotswolds 28-day dry aged (<i>The leanest cut with a pure, distinctive flavour</i>) [7]	21
Ribeye (10oz) Cotswolds 28-day dry aged (<i>Delicately marbled for full-bodied flavour</i>) [7]	31
Fillet (8oz) Cotswolds 28-day dry aged (<i>Lean & tender with a delicate flavour</i>) [7]	43
French Trimmed Welsh Lamb Cutlets (<i>From the rib. Tender, delicious & flavoursome</i>) [7]	34

from the sea (2 sides included)

Grilled whole Tiger Prawns (6) (<i>Flame grilled with Garlic butter</i>) [3,7]	22
Seabass Fillets (1 or 2 fillets) (<i>Pan seared with crispy skin</i>) [5,7]	21/28
Whole Lemon Sole (headless, bone in) (<i>Sweet, delicate & elegant taste</i>) [5,7]	33
Grilled Lobster Tail (1 or 2 tails) (<i>Simply flamed grilled for that sweet lobster taste</i>) [3,7]	27/46
Lobster Thermidor Tail (1 or 2 tails) (<i>Creamy white wine & garlic sauce, breadcrumb topped</i>) [2,3,7,9,14]	27/46

go big or share between two (4 sides included) Surf & Turf: add 2 lobster tails for £44

Cote de Boeuf (32oz) Cotswolds 28-day dry aged (<i>Marbled with fat, renders down. Full of flavour. Bone-in</i>) [7]	72
Chateaubriand (16oz) Cotswold 28-day dry aged (<i>Lean & tender with a delicate flavour</i>) [7]	82
Whole Welsh Rack of Lamb (<i>Self-carve rack, French trimmed, tender & delicious</i>) [7]	64
Seafood Celebration (<i>two flame grilled lobster tails, whole lemon sole and four grilled Tiger Prawns</i>) [3,5,7]	78

sides

Skin on fries	Creamy mashed potato [7]	Peppercorn [7]	Minted parsley sauce
Skin on chips	Buttered new potatoes [7]	Bearnaise [4,7]	Garlic butter [7]
Grilled Mushrooms & Tomato [7]	Honey roasted carrot batons [7]	Lemon caper butter [7]	Red wine jus [2,7,14]
Garlic Tenderstem broccoli [7]	Buttered green beans [7]	Chimichurri	
Aubergine ratatouille [7]	House salad		

add a sauce (+£2)

desserts

Crème Brûlée [4,7]	8	Pineapple Tarte Tatin with Coconut ice cream [2]	8.5
Mixed Berries crumble with custard [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 & Tonic Sorbet	8		

cheese & port

3 or 4 cheese Cheeseboard. Choose from: Wookey Hole Aged Cheddar, Cotswolds Organic Brie, Cotswolds Organic Blue Veined Brie, Simon Weaver Truffle Gloucester, Simon Weaver Organic Single Gloucester [2,7,9,14]	12/15		
Taylor's Reserve Port (50ml)	5.5	Taylor's 10 year Tawny Port (50ml)	7

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.