

henbrooks

steak & seafood grill

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
	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 Cabbage [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 (gf*) [2,5,7,9,14]			9.1
	Crab Claw & North Atlantic Prawn Cocktail with Homemade Marie Rose Sauce (gf*) [2,3,4]			9.2
Pan Seared Scottish Scallops with Pea puree & Parsnip crisps [7,8,12]			12.5	
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salads	Falafal salad, Rocket, Red Onion, Cucumber & Pomegranate, sesame dressing (v, ve) [2,9,10,13]			17
	Honey Shredded Roasted Duck Salad, with Rocket, Pomegranate and Hoisin Dressing [12,13]			18
	Grilled Tiger Prawns on Vermicelli Salad with Fragrant Thai dressing [3,5,13]			21
steak & lamb	Rump Steak: Cotswolds 28-day dry aged, flame grilled (8oz), house fries & Peppercorn Sauce [7,14]			22
	French Trimmed Welsh Lamb Cutlets with creamy buttery mash & Red Wine Sauce [7,9,14]			26
	Ribeye Steak: Cotswolds 28-day dry aged, flame grilled (10oz), house fries & Peppercorn Sauce [7,14]			30
seafood	Salmon & Smoked Haddock Fish Pie with seasonal vegetables [3,5,7,9]			19
	Flame Grilled Tiger Prawns (6) with house fries and salad [3,7,9]			21
	Pan Seared Seabass Fillet, rocket salad & skin on fries with lemon caper butter [5,7]			21
	Grilled Lobster Tail, with skin on fries, house salad, served with garlic butter [3,7]			27
mains	Plant based Veggie Burger with Monterey Jack, relish, lettuce, tomato & house fries (gf*, v, ve*) [2,7,9,12]			17
	7oz Steak Burger, Monterey Jack Cheese, relish, lettuce, tomato & house fries (gf*, bacon +£2) [2,7,9,12]			17
	Provençal style Gnocchi with Roasted Aubergine, Courgette, Spinach & Tomato (gf*, v, ve) [2]			18
sides	Skin on Fries Skin on Chips Seasonal Vegetables [7]			4.5
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desserts	Crème Brûlée [4,7]	8.0	Gin & Tonic Sorbet (v, ve)	8.0
	Pineapple Tarte Tatin, coconut ice cream (ve) [2]	8.5	Chocolate brownie & Vanilla ice cream [2,4,7]	8.5
	Seasonal fruit crumble & custard [2,4,7]	8.5	Affogato a la Café with Disaronno (gf*) [2,4,7]	8.5
	Sticky toffee pudding & Vanilla ice cream [2,4,7]	8.5		

gf* can be made gluten free | ve* can be made vegan

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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.