

# 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		

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
	Crispy Fried Chicken in Honey Soy Sesame Glaze [2,12,13]	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

steaks	Flame grilled Rump Steak (8oz) with house fries, rocket salad & peppercorn sauce [7, 9]	24
	Flame grilled Ribeye Steak (10oz) with house fries, rocket salad & peppercorn sauce [7, 9]	33
	Flame grilled Fillet Steak (8oz) with house fries, rocket salad & peppercorn sauce [7, 9]	43
	Côte de boeuf (34oz), flame grilled, with house fries, garlic tenderstem, peppercorn sauce (for 2) [7, 9]	79
	Chateaubriand (16oz), flame grilled, with house fries, garlic tenderstem, peppercorn sauce (for 2) [7, 9]	88
Make it surf & turf		<div>Add lobster tail £24</div> <div>Add 3 Tiger Prawns £10</div>

lamb	Welsh Lamb Cutlets, flame grilled, mashed potatoes, green beans & minted parsley [7, 9]	35
	Whole Welsh rack of lamb, flame grilled, mashed potatoes, green beans & minted parsley (for 2) [7, 9]	70

seafood	Seabass fillets, pan seared, rocket salad, new potatoes & lemon caper butter (1 or 2 fillets) [5, 7, 9]	22/28
	Flame grilled lobster tail, rocket salad, house fries & garlic butter [2, 7, 9]	31
	Whole dover sole (headless, bone in), rocket salad, new potatoes & lemon caper butter [5, 7, 9]	38

mains	7oz Steak Burger, Monterey Jack, relish, lettuce, tomato & house fries (gf*, bacon +£2) [2,7,9,12]	17
	Plant based Burger, Monterey Jack, relish, lettuce, tomato & house fries (gf*, v, ve*) [2,7,9,12]	17
	Provençal style Gnocchi with Roasted Aubergine, Courgette, Spinach & Tomato (gf*, v, ve) [2]	18
	Salmon & Smoked Haddock Fish Pie with seasonal vegetables [2,3,5,7,9]	19

sides	Skin on fries	House salad	4.5
	Creamy mashed potato [7]	Aubergine ratatouille [7]	
	Mushroom & Tomatoes [7]	Buttered green beans [7]	
	Garlic Tenderstem broccoli [7]	Buttered new potatoes [7]	

<b>desserts</b>	Crème Brûlée (v) [4,7]			8
	Seasonal fruit crumble with custard (please ask your server) (v) [2,4,7]			8.5
	Chocolate brownie with Vanilla ice cream (v) [2,4,7]			8.5
	Gin & Tonic Sorbet (v, ve)			8
	Pineapple Tarte Tatin with Coconut ice cream (v, ve) [2]			8.5
	Sticky toffee pudding with Vanilla ice cream (v) [2,4,7]			8.5
	Affogato a la Café with Disaronno (v) [2,4,7]			8.5
<b>cheese</b>	3 or 4 cheese Cheeseboard (v) [2,7,9,14]	Wookey Hole Aged Cheddar		12/15
	Choose from:	Cotswolds Organic Brie		
		Cotswolds Organic Blue Veined Brie		
		Simon Weaver Truffle Gloucester		
		Simon Weaver Organic Single Gloucester		
<b>port</b>	Taylors Reserve Port (50ml)	5.5	Taylors 10-year Tawny Port (50ml)	7.0
<b>dessert wine</b>	Quady Essesia Orange Muscat 2021 (100ml or 350ml bottle)			10.7/35
	Castelnau de Suduiraut 2016 Sauternes (100ml or 350ml bottle)			11.5/38
<b>cocktails</b>	Brandy Alexander			12
	Espresso Martini			12
	Flat White Martini			12
	Gin & Dubonnet			11

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.

gf\* can be made gluten free | ve\* can be made vegan  
A discretionary 12.5% service charge will be added to your bill.

#### 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.