

dinner menu

henbrooks

steak & seafood grill

nibbles

Marks Cotswolds sourdough bread & butter [2,7] 4.5 Padrón peppers with Maldon sea salt 4.5 Queen pitted gordal olives 4.5

starters

Scottish salmon gravadlax, beetroot & gin cured [2,5,7,9,14]	9.1	Sesame Prawn Toast on Marks sourdough [2,3,4,12]	8.5
Crab Claw & Atlantic Prawn cocktail with Marie Rose [2,3,4]	9.2	Garlic & Cheddar stuffed Portobello mushroom (v) [7,14]	8.2
Gammon Terrine with Hoisin Dressing & Crostini [2,12,13]	8.5	Grilled Courgette Carpaccio, pesto & parmesan (v) [7,10]	8.5
Seared Scottish Scallops, pea puree, parsnip crisps [7,8,12]	12.5	Crispy pork & chive gyozas with zingy dip [2,8,13]	8.5

flame grilled steaks & lamb

Make it Surf & Turf: Add Lobster tail £22 or 3 Tiger Prawns £10

Rump (8oz) Cotswolds 28-day dry aged [7] <i>The leanest cut with a pure, distinctive flavour</i>	21	Ribeye (10oz) Cotswolds 28-day dry aged [7] <i>Delicately marbled for full-bodied flavour</i>	31
Fillet (8oz) Cotswolds 28-day dry aged [7] <i>Lean & tender with a delicate flavour</i>	42	French Trimmed Welsh Lamb Cutlets [7] <i>From the rib. Tender, delicious & flavoursome</i>	32

go big or share (4 sides included)

Cote de Boeuf (32oz) Cotswolds 28-day dry aged [7] <i>Marbled with fat, renders down. Full of flavour. Bone-in</i>	69	Chateaubriand (16oz) Cotswold 28-day dry aged [7] <i>Lean & tender with a delicate flavour</i>	79
Whole Welsh Rack of Lamb [7] <i>Self-carve rack, French trimmed, tender & delicious</i>	60		

from the sea

Grilled whole Tiger Prawns (6) [3,7] <i>Flame grilled with Garlic butter</i>	22	Seabass Fillets (1 or 2 fillets) [5,7] <i>Pan seared with crispy skin</i>	21/28
Grilled Lobster Tail (1 or 2 tails) [3,7] <i>Simply grilled, pure lobster taste</i>	27/46	Whole Lemon Sole (headless, bone in) [5,7] <i>Sweet, delicate & elegant taste</i>	33
Lobster Thermidor Tail (1 or 2 tails) [2,3,7,9,14] <i>Creamy white wine & garlic sauce, breadcrumb topped</i>	28/50		

pick your 2 sides (included)

Skin on fries	Creamy mashed potato [7]
Skin on chips	Buttered new potatoes [7]
Grilled Mushrooms & Tomato [7]	Honey roasted carrot batons [7]
Tenderstem with garlic [7]	Buttered green beans [7]
Aubergine ratatouille [7]	House salad

add a sauce (+£2)

Peppercorn [7]	Minted parsley sauce
Bearnaise [4,7]	Garlic butter [7]
Lemon caper butter [7]	Red wine jus [2,7,14]
Chimichurri	

main courses

Plant based Burger with Monterey Jack & fries (v) [2,7,9,12]	16	Thai vermicelli salad with Grilled Tiger Prawns [3,5]	20
7oz Burger, Monterey Jack & fries (bacon +£2) [2,7,9,12]	17	Salmon & Haddock Fish Pie, seasonal veg [3,5,7,9]	19
Honey glazed ham hock, grilled pineapple, chips [9]	19	Truffle & wild mushroom gnocchi with spinach (v) [2,7]	18

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.