

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 Gravadlax, 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

steak & lamb

Flame grilled Rump Steak (8oz) £22

The leanest cut with a pure, distinctive flavour [7]

Flame grilled Ribeye Steak (10oz) £31

Delicately marbled for full-bodied flavour [7]

Flame grilled Fillet Steak (8oz) £43

Lean & tender with a delicate flavour [7]

Flame grilled Welsh Lamb Cutlets £34

From the rib, tender, delicious & flavoursome [7]

from the sea

Flame grilled Tiger Prawns £22

Flame grilled whole prawns with Garlic butter [3,7]

Seabass (1 or 2 fillets) £21/28

Pan seared boneless fillets with crispy skin [5,7]

Flame grilled Lobster Tail (1 or 2 tails) £27/46

Simply flamed grilled for that sweet lobster taste [3,7]

Lobster Thermidor (1 or 2 tails) £27/46

Creamy white wine & garlic sauce, breadcrumb topped [2,3,7,9,14]

Whole Lemon Sole £33

Headless, bone in. Sweet, delicate & elegant taste [5,7]

choose your 2 sides

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

make it surf & turf

Add 1 or 2 grilled Lobster Tails £22/44

Add 3 or 6 Tiger Prawns £10/20

add a sauce £2 each

Peppercorn [7]

Chimichurri

Red wine jus [2,7,14]

Bearnaise [4,7]

Garlic butter [7]

Bulgogi [2,12,13]

Lemon caper butter [7]

Minted parsley sauce

share or go big (4 sides are included)

Côte de Boeuf (32oz) £72

Marbled with fat, renders down. Full of flavour. Bone-in [7]

Whole Welsh Rack of Lamb £65

Flame grilled, tender and bursting with flavour [7]

Seafood Celebration £99

2 lobster tails, 2 lobster thermidor tails, whole lemon sole [2,3,5,7,9,14]

Chateaubriand (16oz) £82

Lean & tender with a delicate flavour, boneless [7]

The Porterhouse (52oz) (48-hour pre-order required) £125

Succulent, tender & full of flavour, king of steaks. Bone-in [7]

mains	7oz Steak Burger, Monterey Jack, relish, lettuce, tomato & house fries (gf*, bacon +£2) [2,7,9,12]	17
	Honey Roasted Shredded Duck Salad, with Rocket, Pomegranate and Hoisin Dressing [12,13]	18
	Salmon & Smoked Haddock Fish Pie with seasonal vegetables [2,3,5,7,9]	19
	Grilled Tiger Prawns on Vermicelli Salad with Fragrant Thai dressing [3,5,13]	21
vegetarian & vegan	Falafal salad, Rocket, Red Onion, Cucumber & Pomegranate, sesame dressing (v, ve) [2,9,10,13]	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
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desserts	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
cheese	3 or 4 cheese Cheeseboard (v) [2,7,9,14]	12/15
	Choose from:	Wookey Hole Aged Cheddar
		Cotswolds Organic Brie
		Cotswolds Organic Blue Veined Brie
		Simon Weaver Truffle Gloucester
	Simon Weaver Organic Single Gloucester	
port	Taylors Reserve Port (50ml)	5.5
	Taylors 10-year Tawny Port (50ml)	7.0
dessert wine & cocktails	Quady Essesia Orange Muscat 2021 (100ml or 350ml bottle)	10.7/35
	Castelnau de Suduiraut 2016 Sauternes (100ml or 350ml bottle)	11.5/38
	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.