

# henbrooks

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## steak & seafood grill

<b>nibbles</b>	Mark's Sourdough Bread, butter & balsamic [2,7]	4.5	Padrón peppers with Maldon Sea salt	4.5
	Queen Pitted Gordal Olives	4.5		
<b>starters</b>	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 [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

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### steak & lamb

- Flame grilled Rump Steak (8oz) £23**  
*The leanest cut with a pure, distinctive flavour [7]*
- Flame grilled Ribeye Steak (10oz) £32**  
*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 £36**  
*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) £28/51**  
*Simply flamed grilled for that sweet lobster taste [3,7]*
- Whole Dover Sole £36**  
*Headless, bone in. Mild, buttery, sweet flavour [5,7]*

### choose your 2 sides

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

### make it surf & turf

- Add 1 or 2 grilled Lobster Tails £23/46
- Add 3 or 6 Tiger Prawns £10/20

### add a sauce £2 each

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

### share or go big (4 sides are included)

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|--|--|
| <b>Côte de Boeuf (32oz) £76</b><br><i>Marbled with fat, renders down. Full of flavour. Bone-in [7]</i> | <b>Chateaubriand (16oz) £86</b><br><i>Lean &amp; tender with a delicate flavour, boneless [7]</i>  |
| <b>Whole Welsh Rack of Lamb £71</b><br><i>Flame grilled, tender and bursting with flavour [7]</i>      | <b>The Porterhouse (52oz) (48-hour pre-order required) £125</b><br><i>Succulent, tender &amp; full of flavour, king of steaks. Bone-in [7]</i> |

<b>mains</b>	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		
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<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 &amp; cocktails</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		
	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.