

henbrooks

steak & seafood grill

Welcome to Henbrooks at the Horse and Groom Village Inn.

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. Fish and Shellfish are all from sustainable sources.

A discretionary 12.5% service charge will be added to your bill.

nibbles

Mark's Sourdough Bread, with butter & balsamic oil (v) [2,7]	4.5
Queen Pitted Gordal Olives (v)	4.5
Padrón peppers with Maldon Sea salt (v)	4.5
Kimchi (spiced napa cabbage) [3,5]	4.5

starters

Garlic & Cheddar stuffed Portobello mushroom with Sundried Tomato (v) [7,14]	8.2
Grilled Courgette Carpaccio, pesto & parmesan (v) [7,10]	8.5
Sesame Prawn Toast on Marks sourdough [2,3,4,12]	8.5
Crispy Fried Chicken in Honey Soy Sesame Glaze with Kimchi [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 [2,5,7,9,14]	9.1
Crab Claw & North Atlantic Prawn Cocktail with Homemade Marie Rose Sauce [2,3,4]	9.2

salad mains

Honey Shredded Roasted Duck Salad, with Rocket, Pomegranate and Hoisin Dressing [12,13]	18
Grilled Goats Cheese Salad with Rocket & Pomegranate and Walnut & Honey Dressing (v) [7,9,10]	18
Sliced Sirloin Steak (served rare & cold) on Vermicelli Salad with Fragrant Thai dressing [5,13]	18
Flame Grilled Tiger Prawns (6) on Vermicelli Salad with Fragrant Thai dressing [3,5,13]	21



pub classic mains

Plant based Veggie Burger with Monterey Jack Cheese, relish, lettuce, tomato & house fries (v) [2,7,9,12]	17
7oz Steak Burger, Monterey Jack Cheese, relish, lettuce, tomato & house fries (bacon +£2) [2,7,9,12]	17
Truffle & Wild mushroom gnocchi with spinach (v) [2,7]	18
Salmon & Smoked Haddock Fish Pie with seasonal vegetables [3,5,7,9]	19

steak & lamb

Sliced Sirloin Steak (served rare & cold) on Vermicelli Salad with Fragrant Thai dressing [3,5,13]	18
Rump Steak: Cotswolds 28-day dry aged, flame grilled (8oz) with house fries & Peppercorn Sauce [7]	21
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) with house fries & Peppercorn Sauce [7]	30

from the sea

Salmon & Haddock Fish Pie with season vegetables [3,5,7,9]	19
Flame Grilled Tiger Prawns (6) with house fries and salad [3,9]	21
Flame Grilled Tiger Prawns (6) on Vermicelli Salad with Fragrant Thai dressing [3,5,13]	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

sides

Skin on Fries [no allergens]	4.5
Skin on Chips [no allergens]	4.5
Seasonal vegetables [7]	4.5

desserts

Crème Brûlée [4,7]	8.0
Mixed Berries crumble with custard [2,4,7]	8.5
Chocolate brownie with Vanilla ice cream [2,4,7]	8.5
Gin & Tonic Sorbet	8.5
Pineapple Tarte Tatin with Coconut ice cream [2]	8.5
Sticky toffee pudding with Vanilla ice cream [2,4,7]	8.5
Affogato a la Café with Disaronno [2,4,7]	8.5

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.