

FOR THE TABLE

MALDON OYSTERS Mignollette, Green Tabasco 4ea
 AGED BEEF SHORT RIB ARANCINI, Gravy Mayo 7
 TRICOLORE OLIVES 5
 BRIE, Cranberry Cigar 7
 SMOKED MARCONA ALMOND 5
 MUSSEL POPCORN, Curry Mayo 6
 PADRON PEPPERS, Smoked Salt 5
 COTSWOLD BAKERY SOURDOUGH, Compound Butter 6
 PORK BELLY BITES, Sesame, Teriyaki 6
 UNCLE ROGER'S BILTONG, Traditional / Spicy 5



SHARPENERS

NEGRONI 11
 Dry Gin, Campari, Vermouth
 NYETIMBER CLASSIC CUVEE 12
 English Sparkling Wine
 APEROL SPRITZ 11
 Aperol, Prosecco, Soda
 PALOMAESQUE 12
 Smoked Mezcal, Grapefruit, Soda, Lime

SHARING PLATES

BEEF IN COAL OIL Dry Aged Beef Tartare, Kohlrabi, Sunflower Seeds, Chives 14	ORKNEY SCALLOPS Coal Roasted In-Shell, Oak Smoked Chilli & Garlic Butter 18	CORNISH CURRIED WHITE CRAB Brown Butter Dripping Toast, Coriander & Cashew 15	MONKFISH TACOS Pineapple Salsa, Asian Slaw, Sour Cream & Chilli Jam 16 [†]
BARBECUE HISPI CABBAGE Labneh, Pomegranate, Crispy Chilli Oil 14	GALICIAN OCTOPUS Romano Pepper, Smoked Romesco, Marcona Almond 18	SHETLAND MUSSELS Puttanesca, Cotswold Sourdough 8/15 [†]	CRISPY WILD MUSHROOMS Truffle Mayo, Pecorino, Chives 12

FISH

TRONÇON OF HALIBUT Sustainably Farmed, Palourde Clams, Baby Onions, Hispi, Pancetta, Beef Butter Sauce 26	BEER BATTERED HADDOCK Triple Cooked Chips in Aged Beef Fat Curry Mayo, Lemon, Marrow Fat Peas 22 [†]	WHOLE PLAICE Brown Crab Meuniere, Samphire, Semi Cured Tomatoes 25	TANDOORI MONKFISH Barbecued Whole Tail, Makhani Sauce, Coriander Shoots, Pomegranate 22 [†]
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NATIVE LOBSTER

HALF NATIVE LOBSTER Garlic Butter, Lobster Fries, Salad MP	SURF N' TURF Ruby Red Devon 35 Day Dry Aged T-Bone Steak, Whole Native Lobster, Rocket Salad, Semi Cured Tomatoes, Lobster Fries, For Two Pork Fat Chimichurri Béarnaise Peppercorn 140 for 2 to share	WHOLE NATIVE LOBSTER Garlic Butter, Lobster Fries, Salad MP
HENRY'S LOBSTER BRIOCHE ROLL Warm Buttered Lobster, Curried Crab Agurkesalat, Dill, Pecorino 22 [†]		LOBSTER RISOTTO Garlic Butter Tail, Lobster Oil Pangrattato, Tarragon 28

JOSPER GRILL

DRY AGED BEEF BURGER Short Rib, Gravy Mayonnaise, Smoked Applewood Cheddar 18 [†]	CHARGRILLED PORK TOMAHAWK Black Pudding Bon Bon, Burnt Apple Puree, Sage, Slack-ma-Girdle & Truffle 25 [†]	JUMBO SHELL ON TIGER PRAWNS Garlic Butter, Lemon 7ea	ACORN SQUASH HAND-ROLLED GNOCCHI Brown Butter, Barbecued Autumn Pumpkins, Pecans, Gremolata 19 [†]
NEW YORK STRIP 10oz Dry Aged Sirloin, Crispy Wild Mushrooms, Roast Cherry Tomatoes, Rocket Salad 32	RUBY RED RIBEYE 10oz Dry Aged Ribeye, Crispy Wild Mushrooms, Roast Cherry Tomatoes, Rocket Salad 34	CENTRE CUT FILLET 8oz Dry Aged Fillet, Crispy Wild Mushrooms, Roast Cherry Tomatoes, Rocket Salad 36	T-BONE STEAK 36oz Dry Aged T - Bone, Crispy Wild Mushrooms, Roast Cherry Tomatoes, Rocket Salad 85

Pork Fat Chimichurri | Béarnaise | Peppercorn | Smoked Chilli Garlic Butter 4

SIDES

PINK FIR POTATOES Pork Fat Chimichurri 6	GREEN BEANS & SAMPHIRE Brown Crab Butter 7	TRIPLE COOKED CHIPS Fried in Aged Beef Dripping 6	LOBSTER FRIES Pecorino, Lobster Oil, Chives 7
BONE MARROW CANOE Garlic Butter, Pecorino 6	ROCKET SALAD Courgette, Lemon, Pecorino 6	ROAST HERITAGE CARROTS Orange Honey, Star Anise 5	BARBECUE ROMANO PEPPER Romesco, Smoked Marcona Almonds 7

PUDDINGS

COFFEE N' DOUGHNUTS Cinnamon Churros, Iced Coffee Parfait 9	CHOCOLATE NEMESIS 'RIVER CAFÉ STYLE' Honeycomb, Crème Fraîche 9
FETA CHEESECAKE Angel Hair Pastry, Seasonal Fruit, Rose Water, Honey, Nuts 9	HENRY'S CAROUSEL Miso Fudge Chocolate Churros Popcorn Brownie Bites Macarons Candy Floss Tiramisu Shots 18 for 2 to share

LOOSENERS

NUTTY IRISHMAN Baileys, Frangelico, Grated Hazelnut 11	AFFOGATO Double Espresso, Kahlua, Ice Cream 6.5
DUCK FAT SAZERAC Duck Fat Washed Rye, Bitters & Sugar 15	TIRAMISU MARTINI Espresso, Amaretto, Baileys, Sugar Finger 11

KEY:

[†] Martini Glass - Included in our Bottomless Brunch