



**HENRIETTA
BAR**

THE GREAT BRITISH SUNDAY ROAST

STARTERS

Butternut squash velouté <i>pumpkin seeds & truffle oil (N,D)</i>	£10
Garlic & chilli king prawns <i>toasted sourdough, fresh lemon (Sh, G, D)</i>	£15
Burrata salad <i>heritage tomatoes, pomegranate, aged balsamic basil & arugula oil (G, D)</i>	£16

MAINS

Roast sirloin of beef <i>roast potatoes, roasted root vegetables, savoy cabbage, gravy & Yorkshire pudding (G, D)</i>	£32
Roast baby poussin chicken <i>roast potatoes, roasted root vegetables, savoy cabbage, gravy & Yorkshire pudding (G, D)</i>	£28
Black truffle tagliatelle <i>creamy black truffle sauce, aged parmesan (G, D, E, V) Add chicken or prawns £8 Gluten free option available</i>	£22
Ale-battered haddock & chips <i>garden peas, tartare sauce, burnt lemon, skin-on fries (F, G)</i>	£21
Plant based burger <i>spicy vegan sauce, vegan cheese, pickled cabbage, red onions, served with skin-on fries (G, VE)</i>	£21

SIDES

Skin-on fries	£5
Roasted root vegetables	£5
Roast potatoes	£5
Cauliflower cheese	£7
Yorkshire pudding	£2

DESSERTS

Belgium dark chocolate tart <i>raspberry sorbet, coconut gel (D, G)</i>	£14
Vanilla panna cotta <i>strawberries, almond crumb, mango sorbet (D, N, E, G)</i>	£12
British cheese board <i>quince jelly, chutney & crackers (D, G)</i>	£17

Allergens :

G- Gluten | D- Dairy | F- fish | N- nuts | E- eggs | Sh- Shellfish | V- Vegetarian | VE- Vegan

*Kindly inform us if you have any food related allergies or intolerance.
A discretionary 12.5% service charge will be applicable.*