



**HENRIETTA
BAR**

DINNER MENU

STARTERS

Mushroom and tarragon velouté - £9.00
brioche croutons, truffle oil, served with artisan bread (D,G,S)

Heritage tomato and burrata salad - £15.00
sourdough toast, watermelon, olives, chicory salad (D,G)

Asparagus, scallops and cauliflower - £18.00
shallots, raisin and caper dressing (D)

Home cured salmon - £16.00
capers, crème fraîche, fennel, cucumber and dill salad (D,F)

MAINS

Slow cooked duck leg - £24.00
braised red cabbage, potato purée, honey glazed carrots (D,S)

Pan fried lemon sole - £29.00
chorizo, roasted new potatoes, baby wilted spinach, caper lemon and butter sauce (D,G,F)

8oz sirloin steak - £26.00
*grilled tomato, flat mushroom, skin on fries, watercress salad (D,S)
peppercorn or blue cheese sauce £2.00*

Chicken, chestnut mushroom and leek pie - £21.00
garden vegetables (D,G,E)

Truffle risotto - £18.00
butternut squash, aged parmesan, crème fraîche, truffle oil (D,S)

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

DESSERTS

Warm almond tart - £10.00

lemon curd, pear jelly and vanilla ice cream (D,G,E,N)

Eton mess - £9.00

berry compote and vanilla cream (D,E)

Affogato - £7.00

shot of fresh espresso, a scoop of vanilla ice cream (D)

West Country cheeseboard - £14.00

selection of cheeses, grapes, apple, focaccia crisps and chutney (D,G)

SIDES

£5 for each dish

Truffle and parmesan fries

Potato purée

Watercress salad

Garden vegetables

Artisan bread

Allergens:

D- Dairy | G- Gluten | E- Eggs | S- Sulphites | N- Nuts | F- Fish

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