



**HENRIETTA
BAR**

DINNER MENU

STARTERS

Mushroom and tarragon velouté - £9.00
brioche croutons, truffle oil, served with artisan bread (DFO, GFO, VO)

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

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

Home cured salmon - £16.00
capers, crème fraiche, fennel, cucumber and dill salad (GF)

MAINS

Slow cooked duck leg - £24.00
braised red cabbage, potato puree, honey glazed carrots (GF, DFO)

Pan fried lemon sole - £29.00
chorizo, roasted new potato, baby wilted spinach, caper lemon and butter sauce (GFO)

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

Chicken, chestnut mushroom and leek pie - £21.00
garden vegetables

Truffle risotto - £18.00
butternut squash, aged parmesan, crème fraiche, truffle oil (GF, DFO, VO)

SIDES

£5 for each dish

Truffle and parmesan fries (GF)

Potato puree (GF)

Watercress salad (GF,DF,V)

Garden vegetables (GF,DFO,VO)

Artisan bread (DFO,VO)

DESSERTS

Warm almond tart - £10.00

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

Eton mess - £9.00

berry compote and vanilla cream (GF)

Affagato - £7.00

shot of fresh espresso, a scoop of vanilla ice cream (VO,DFO,GF)

West Country cheeseboard - £14.00

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

Allergens:

*GF- Gluten Free | GFO- Gluten Free Option | V- Vegan | VO- Vegan Option
DF- Dairy Free | DFO- Dairy Free Option | N- Nuts Included*

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