

Main Menu

While you wait

Selection of breads, butter and olive oil V 4.50 Provençal Olives VG	3.00						
Starters & Sharers							
Soup of the day, warm sourdough V							
Buttermilk fried chicken, aioli							
Thai style calamari, yellow pepper & ginger dipping sauce Keralan cauliflower wings, mango chutney mayo, coriander and pickled shallot salad <i>V</i> Lightly dusted halloumi fries, sweet chilli jam BBQ wings, crispy onions Dirty fries, BBQ pulled pork, Cheddar cheese, jalapeños, chipotle sauce							
				Home baked nachos, Cheddar cheese, salsa, sour cream, guacamole, jalapeños V Add: BBQ pulled pork 2.50 Chilli con carne 2.00	I2.25		
				Pub Classics			
				6X Gold ale battered haddock, chips, mushy peas, tartare sauce			
				Add: Curry sauce V 1.00			
Honey glazed ham, free range fried eggs, slow cooked tomato, chips							
Beef & 6X ale pie, seasonal greens, creamy mash, gravy	15.95						
Pork & leek sausages, mashed potato, seasonal vegetables, caramelized onion gravy							
The Henry burger. Our signature beef burger, mature Cheddar cheese, baby gem, tomato, Henry's IPA relish, burger sauce, coleslaw, fries							
Add: Burger 2.50 Streaky bacon 1.50							
Mains							
Fish & king prawn pie, cheddar cheese mash, crispy capers, winter greens	18.00						
Bubble & squeak, Portobello mushroom, poached egg, hollandaise $\it V$	10.25						
Pumpkin and sage tortelloni, pear, gorgonzola, walnuts $\it V$	16.95						
Sandwiches							
6X Gold ale battered fish goujons, baby gem, tartare sauce	8.50						
Honey glazed ham, 6X mustard mayo	7.95						
Houmous, roasted red pepper, gem lettuce VG	7.00						
Bacon, brie and cranberry	7.75						
Pork sausage and 6X mustard							

Sides

Fries V	4.00	Chips V	4.25
Garlic bread V	4.25	Spring greens V	4.25
House dressed salad VG	4.00	6X Gold ale battered onion rings V	3.75
Mashed potato V	3.75	Dirty Mash	5.50

Desserts

Swordfish ale infused sticky toffee pudding, vanilla ice cream V	6.95
Affogato, salted caramel $\&$ fudge ice cream, shortbread V	5.25
Sharing Ice cream profiterole tower, strawberry & vanilla compôte and hot chocolate sauce	12.00
Spiced ginger cake cheesecake, vanilla ice cream	7.50
Warm strawberry & rhubarb charlotte, vanilla custard	7.50
Choose 2 scoops from our selection of ice creams and sorbets V	3.90

Hot Drinks - Ask a server for our full selection of coffees, teas and hot chocolate.

As a proud part of the Wadworth family, our commitment to quality starts with the ingredients we select. We prioritise the sourcing of our produce, meats, dairy and seafood from trusted suppliers who share our dedication to excellence. Each item on our menu is crafted with care, ensuring that every bite reflects the freshness and integrity of the ingredients we use. From the vibrant vegetables to the succulent meats and delicate seafood, our commitment to sourcing responsibly means you can dine with confidence, knowing that your meal is not only delicious but also ethically and sustainably sourced.

We care just as much about our meat alternatives, discover our exciting range of vegan dishes featuring creations from Symplicity Foods, renowned for their simple and delicious creations made from fermented vegetables, appealing to all tastes, not just vegans.

As a proud independent family regional brewer and pub company, we work with partners who share and support our values. We are committed to reducing food waste and are signed up to the government initiative 'Step up to the plate'. Check out our website for more information.

