

# The Henderson Bar & Kitchen

## WEEKEND BRUNCH

### SMALL PLATES

#### HUMMUS **vg**

Pesto, Pine Nuts and Kalamata Olives,  
Served  
w Flatbread or Crudités  
**11**

#### SMOKED SARDINES

on Sourdough w Garlic Oil, Pickled  
Onions  
**16**

#### BREAD & OLIVE OIL **vg**

**6**

#### MUSHROOM CROQUETA **v**

w Truffle Aioli  
**15**

#### SOUP OF THE DAY **vg**

w Sourdough Croutons  
**10**

### BRUNCH PLATES

#### THE FULL ENGLISH

Eggs, Treacle Bacon, Cumberland  
Sausage, Portobello Mushroom,  
Tomatoes, Baked Beans &  
Sourdough  
(veg option available)  
**20**

#### THE HENDERSON TOASTIE

Parma Ham, Mozzarella, Sundried  
Tomatoes, Basil & Rocket  
**18**

#### BRUNCH PANCAKES

Bacon & Maple Syrup  
**15**  
Add Egg **3**

#### LASLETT BENEDICT

Bacon/Salmon/ Spinach  
Poached Eggs w  
Hollandaise Sauce on  
Muffin  
**16/18/15**

#### SMASHED AVOCADO & POACHED EGGS **v**

w Pumpkin Seeds, Aleppo & Feta  
Crumb on Sourdough  
**17**

#### SQUASH SALAD **v**

Rocket, Manchego Cheese,  
Walnuts Dressing  
**16/23**

#### SWEET PANCAKES **v**

Strawberry, Banana, Maple Syrup  
**15**

### DESSERTS

#### PISTACHIO FRANGIPANE TART

w Vanilla Ice Cream  
**12**

#### HACKNEY GELATO **gf**

Vanilla, Pistachio, Chocolate  
VG option: Raspberry, Mango Sorbet  
**4 per scoop**

#### BROWNIE **gf**

Chocolate Ganache, Wild Berries Gel  
**11**

#### BUCHANANS BRITISH CHEESE **v**

Durrus, Colston Bassett Stilton,  
Sinodun Hill, Ossau Iraty  
**26**

**GF** - GLUTEN FREE   **V** - VEGETARIAN   **VG** - VEGAN

PLEASE SPEAK TO THE TEAM IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS.  
PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.