

# The Henderson Bar & Kitchen

## BREAKFAST

weekdays 7am - 11am  
weekends 7.30am - 11am

### PASTRIES v

Selection of Mini Danish  
7

### YOGHURT vv/v

Greek or Coconut  
w Berry Compote, Berries & Granola  
8

### ACAI BOWL vv

w Granola, Strawberries, Banana  
& Honey  
10

### HOUSE WAFFLES v

w Maple Syrup  
8

### FRUIT BOWL vv

9

### BROAD BEAN GUACAMOLE vv/v

w Chipotle & Roasted Vine Tomatos  
or Poached Eggs on Sourdough  
12

### EGGS ANY STYLE v

on Sally Clarke Sourdough  
10

### THE LASLETT BREAKFAST

Eggs any Style, English Treacle Bacon,  
Cumberland Sausage, Hashbrown,  
Portobello Mushroom, Roasted Tomato,  
Big Beans & Toast - vege option available  
19

### BREAKFAST BRIOCHE BUN

w Sausage Patty, Fried Egg,  
Sriracha Mayo & Rocket  
12

Sides: Avocado 4, Cherry Vine Tomatoes 4, Berries 5, Portobello Mushroom 3,  
Cumberland Sausage 5, English Treacle Bacon 5, Hashbrown 3, Smoked Salmon 6

## SMOOTHIE MENU vv

8

Mango, Papaya, Raspberry,  
Blueberry, Apple

Banana, Strawberry, Apple

Apple, Cucumber, Kale,  
Lime

## COFFEE

4.5

ESPRESSO  
LATTE  
MATCHA LATTE  
FLAT WHITE  
CAPPUCCINO  
HOT CHOCOLATE  
MOCHA  
ICED COFFEE

add caramel or vanilla syrup

1

## TEA

4

ENGLISH BREAKFAST  
EARL GREY  
GREEN TEA  
PEPPERMINT  
LEMON & GINGER  
ROOIBOS  
CHAMOMILE  
ICED TEA

# The Henderson Bar & Kitchen

## BRUNCH MENU

12pm - 3pm Daily

### SMALL BITES

WHIPPED FETA 7 TRUFFLE HUMMUS 7 CRUDITE 2.50 PITA BREAD 2.50 SOURDOUGH 2.50

### PLATES & BOWLS

#### CHILLED GAZPACHO v v

w Croutons

7

#### HERITAGE TOMATO SALAD v v

w Aged Balsamic

8

#### BURRATA v

w Pesto, Sundried Tomatos, Rocket  
& Pinenuts

13

#### SMOKED SALMON & CREAM CHEESE

On Sourdough w Capers, Pickled Red Onions  
& Jalapeno Salsa

13

#### ROAST BEETS & ORANGE SALAD v

w Feta, Spinach, Honey Mustard Dressing  
& Walnuts

12

add Chicken 4 add Halloumi 3

#### GRILLED ASPARAGUS & POACHED EGGS v

w Shaved Parmesan

9

#### BRUSCHETTA v v

w Heritage Tomato, Basil & Superstraccia on  
Sourdough

12

#### BURRELLA v v

Vegan Burrata by Julienne Bruno w Sundried  
Tomatos, Rocket

15

#### THE LASLETT BURGER

Beef Patty in a Brioche Bun w Tomato,  
Pickled Red Onion & Wasabi Mayo served  
w Onion Rings & Pickle (vegan option ave)

18

#### NEW YORKER

Pastrami on Toasted Sourdough, Mustard,  
Gouda served w Pickle & Crisps

16

add Cheese 1 add Bacon 3

### WEEKEND BRUNCH SPECIALS

#### SMOKED SALMON BENEDICT

on English Muffins with Hollandaise Sauce

16

#### HAM HOCK or FLORENTINE BENEDICT v

on English Muffins with Hollandaise Sauce

15 / 14

#### FRENCH TOAST v

Brioche, Passionfruit Mascarpone Cream,  
Gooseberries in Syrup

w Pistachios

14

#### MATCHA WAFFLE v

House Waffle, Matcha  
Mascarpone Cream, Rhubarb in Syrup

w Mixed Berries & Crumble

14

### SWEET BITES

#### ORANGE POLENTA & ALMOND CAKE

w Chantilly Cream

9

#### COOKIES AND CREAM

Warm Choc Chip Cookies  
& Vanilla Ice Cream

9

#### SORBET v v

Selected Flavours

6

# The Henderson Bar & Kitchen

## CAFE MENU

3pm - 5pm Daily

## SNACKS

TRUFFLE CRISPS HARISSA NUTS NOCELLARA OLIVES

5

## SANDWICHES

10

All Served on Sally Clarke Sourdough w Potato Crisps.

## PASTRAMI

w Pickles & Mustad

## SMOKED SALMON

w Cream Cheese

## SUPERSTRACCIA v

Vegan Soft Cheese from Julienne Bruno w Rocket & Sun Dried Tomatoes

## SWEET

CAKE OF THE DAY

8

# The Henderson Bar & Kitchen

## SUPPER MENU

5pm - 10pm Monday - Tuesday

### SNACKS

**HARISSA NUTS**

5

**WHIPPED FETA**

7

**NOCELLARA OLIVES**

5

**TRUFFLE CRISPS**

5

**TRUFFLE HUMMUS**

7

**CRUDITE**

2.50

**PITTA BREAD**

2.50

**SALLY CLARKE  
SOURDOUGH**

2.50

### BOARDS

**COBBLE LANE BRITISH CHARCUTERIE**

Coppa, Bressola, Fennel & Garlic Salami  
w Sourdough, Gherkins & Pickled Onions

20

**BUCHANANS BRITISH CHEESE v**

Dorstone Goats Cheese, Tunworth Soft Cheese,  
Montgomery Cheddar, Stilton, Damson Jam,  
Pickled Onions & Sourdough

18

### PLATES & BOWLS

**BEETROOT TARTARE v v**

w Horseraddish, Celery  
& Superstraccia

7

**CHILLED GAZPACHO v v**

w Croutons

7

**HERITAGE TOMATO SALAD v v**

w Aged Balsamic

8

**BURRATA v**

w Pesto, Sundried Tomatos,  
Rocket & Pinenuts

13

**BURRELLA v v**

Vegan Burrata by Julienne Bruno w  
Sundried Tomatos, Rocket

15

**MINI CHORIZO**

w Red Wine & Garlic

12

**PAPPERDELLE PASTA v**

w Spinach, Lemon Zest & Parmesan

12

### SWEET BITES

**ORANGE & ALMOND  
POLENTA CAKE**

w Chantilly Cream

8

**SORBET v**

Selected Flavours

6

# The Henderson Bar & Kitchen

## SUPPER MENU

5pm - 10pm Wednesday - Sunday

### SNACKS

**HARISSA NUTS**  
5

**WHIPPED FETA**  
7

**NOCELLARA OLIVES**  
5

**TRUFFLE CRISPS**  
5

**TRUFFLE HUMMUS**  
7

**CRUDITE**  
2.50

**PITTA BREAD**  
2.50

**SALLY CLARKE  
SOURDOUGH**  
2.50

### BOARDS

**COBBLE LANE BRITISH CHARCUTERIE**  
Coppa, Bressola, Fennel & Garlic Salami  
w Sourdough, Gherkins & Pickled Onions  
20

**BUCHANANS BRITISH CHEESE v**  
Dorstone Goats Cheese, Tunworth Soft Cheese,  
Montgomery Cheddar, Stilton, Damson Jam,  
Pickled Onions & Sourdough  
18

### PLATES & BOWLS

**BEETROOT TARTARE vv**  
w Horseraddish, Celery  
& Superstraccia  
7

**CHILLED GAZPACHO vv**  
w Croutons  
7

**HERITAGE TOMATO SALAD vv**  
w Aged Balsamic  
8

**BRUSCHETTA vv**  
w Heritage Tomato, Basil &  
Superstraccia on Sourdough  
12

**BURRELLA vv**  
Vegan Burrata by Julienne Bruno  
w Sundried Tomatos, Rocket  
15

**BURRATA v**  
w Pesto, Sundried Tomatos,  
Rocket & Pinenuts  
13

**PAPPERDELLE PASTA v**  
w Spinach, Lemon Zest & Parmesan  
12

**MINI CHORIZO**  
w Red Wine & Garlic  
12

### KING PRAWNS

w Garlic & Aleppo Chili & Confit Garlic Aoli  
17

### SWEET BITES

**ORANGE & ALMOND  
POLENTA CAKE**  
w Chantilly Cream  
8

**COOKIES AND CREAM**  
Warm Choc Chip Cookies  
& Vanilla Ice Cream  
9

**SORBETv**  
Selected Flavours  
6

*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.*

## THE LASLETT COCKTAILS

### **Henderson's Rum Punch**

A tribute to Russ Henderson, made with rum, traditional punch elements, and a generous splash of passion. Cheers to his portrait above the bar!

13

### **Duke's Spritz**

A refreshing twist to the spritz with English Sparkling Wine, London Dry Gin, St Germain & Earl Grey Syrup

15

### **The Laslett Champagne Cocktail**

Served with St Germain elderflower liquor, brown sugar and topped with house champagne

15

### **Strawberry Fields**

Made with the Fab Four ingredients: strawberries, lemon juice, Sipsmith vodka and Prosecco

12

### **Spiced Piña Colada**

Our take on the classic with the added flavour of our signature mix of spices

13

### **Amaretto Rhubarb Sour**

This rose-coloured drink pairs gin with a homemade rhubarb syrup, a touch of lime and egg white

13

### **Pembridge Rose Garden**

Sipsmith gin, citrus and rose shaken with egg white and topped with lemon tonic

14

## CLASSIC COCKTAILS

### **Aperol Spritz**

The traditional and wildly popular Italian aperitif cocktail, with prosecco a splash of soda and a slice of fresh orange

12

### **Paloma**

Tequila, pink grapefruit and lime juice & soda water - a mexican classic

13

### **Martini**

Shaken or stirred, made with gin or vodka, dry, wet, dirty

13

### **Whiskey Sour**

A smooth classic that mixes Bourbon, lemon juice, sugar syrup, egg white and a few dashes of Angostura Bitters

13

### **Chipotle Bloody Mary**

A spicy and smokey take on the classic Mary

13

### **Negroni**

The perfect start of a night or end of a meal, equal parts of sweet vermouth, gin and Campari with an orange twist

14

### **Espresso Martini**

A classic with Vodka, coffee liqueur, syrup and a shot of espresso

14

## LASLETT MARGARITAS

straight up or on the rocks

### **Margarita**

Classic tequila cocktail with fresh lime, Cointreau & syrup;  
a tribute to the fresh flavours of Mexico

13

### **Jalapeño Margarita**

The classic Margarita's hotter cousin

14

### **Bramble Margarita**

The classic Margarita's fruitier cousin

14

### **Mezcalita**

Like a classic Margarita but the Mezcal gives a smokier taste

15

## SEEDLIP NON-ALCHOLIC COCKTAILS

### **Espresso Martini**

10

### **Spiced Mule**

10



## WHITE WINE

2020 'En La Parra' Blanco Bodegas Nodus

*Valencia, Spain*

**BOTTLE 29 GLASS 8**

2021 T'Air D'Oc Sauvignon Blanc Domaine Gayda

*Languedoc-Roussillon, France*

**BOTTLE 32 GLASS 9**

2020 Grüner Veltliner Klassik Artner

*Carnuntum, Austria*

**BOTTLE 38 GLASS 10**

2019 Riesling Trocken Qba Weingut Lehnert-Veit

*Mosel-Saar-Ruwer, Germany*

**BOTTLE 42**

2020 Assyrtiko Wild Ferment Skouras

*Nemea, Greece*

**BOTTLE 52**

2021 Rustenberg Stellenbosch Chardonnay

*Stellenbosch, South Africa*

**BOTTLE 54 GLASS 13**

2020 Sancerre Chavignol Domaine Vincent Delaporte

*Loire Valley, France*

**BOTTLE 75**

## RED WINE

2020 Chaval Bobal 'Ecologica' Bodegas Nodus

*Valencia, Spain*

BOTTLE 29 GLASS 8

2020 Primitivo Salento Cantine de Falco

*Puglia, Italy*

BOTTLE 32

2020 Artuke Rioja

*Rioja, Spain*

BOTTLE 38 GLASS 10

2018 Pinot Noir Weingut Petri

*Pfalz, Germany*

BOTTLE 42 GLASS 12

2019 Terre Ronde Domaine le Sollier

*Languedoc-Roussillon, France*

BOTTLE 44

2019 Rosso di Montepulciano Cantine Dei

*Tuscany, Italy*

BOTTLE 50

2019 Bugalugs Barossa Shiraz Tim Smith Wines

*South Australia, Australia*

BOTTLE 62

## ORANGE

2019 Rkatsiteli Qvevri Qvevri Wine Cellar

*Khaketi, Georgia*

BOTTLE 48

## ROSÉ

2020 Grenache-Cinsault Rosé Domaine Saint Félix

*Languedoc-Roussillon, France*

BOTTLE 30 GLASS 8

2020 MIP\* Classic Rosé Made in Provence

*Provence, France*

BOTTLE 45

## BUBBLES

Prosecco Treviso Spumante Brut il Follo Prosecco

*Veneto, Italy*

BOTTLE 38 GLASS 9

Langham Estate Culver Classic Cuvée Brut

*Dorset, England*

BOTTLE 65 GLASS 14

2017 Langham Estate Rosé Brut

*Dorset, England*

BOTTLE 80

2021 Wild Idol Sparkling Rose (Non-Alcoholic)

*Rhienhessen, Germany*

BOTTLE 45

## TEQUILA & MEZCAL

El Jimador Blanco	9
El Jimador Reposado	10
Patron Blanco	16
Casamigos Reposado	18
Patron Reposado	20
Don Julio Anejo	20
San Cosme Mezcal	14
Ilegal Mezcal	15
Dos Hombres Mezcal	18

## VODKA

Kavka Vodka	9
Ketel One	10
Sipsmith	11
Belvedere	12
Grey Goose	12

## GIN

Sipsmith London Dry Gin	11
Hendrick's Gin	12
Roku Japanese Gin	12
Portobello Gin	12
Gin Mare	14
Brockmans	16
Monkey 47	18

## RUM

Bacardi Carta Blanca	9
Mount Gay	10
Sailor Jerry Spiced	10
Kraken Spiced	12
Wray & Nephew Overproof White	15
Ron Zacapa Centenario 23yo	18
Mount Gay XO	20

## WHISKY

J and B  
9

Johnnie Walker Black  
10

Nikka From The Barrel  
14

Glenmorangie The Original 10YO  
16

Laphroaig  
16

Auchentoshan 12yr  
18

Dalwhinnie  
18

Dalmore 15yr  
20

Macallan Gold  
20

Glenlivet Speyside Malt 18yr  
22

JW Blue Label  
35

## BOURBON

Four Roses Yellow Label  
9

Jack Daniels  
10

Makers Mark  
10

Bullet  
10

Bullet Rye  
14

L&G Woodford Reserve  
12

## ARMAGNAC & COGNAC

Somerset Royal Cider Brandy  
10

Baron De Sigognac 10yr Bas Armagnac  
16

Remy Martin VSOP  
20

Courvoisier XO  
30

## BEER & CIDER

A selection of Beers and Ciders is available,  
ask your waiter.

## SOFT DRINKS

Mineral Water Still / Sparkling

SML 3

LRG 5

Coca Cola / Diet / Zero

3

Fevertree Lemonade

3

Fevertree Soda Water

3

Fevertree Tonic Water

3

Fevertree Slimline Tonic Water

3

Freshly Squeezed Orange Juice

4

## COFFEE

4.5

Espresso

Latte

Matcha Latte

Flat White

Cappuccino

Hot Chocolate

Mocha

Iced Coffee

add caramel or vanilla syrup

1

## TEA

4

English Breakfast

Earl Grey

Green Tea

Peppermint

Lemon & Ginger

Rooibos

Chamomile

Iced Tea