

# The Henderson Bar & Kitchen

## ALL DAY MENU

### SMALL PLATES

#### HUMMUS **vg**

Pesto, Pine Nuts, Kalamata Olives  
Served w Flatbread or Crudités

**12**

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

w Sourdough Croutons

**10**

#### CAULIFLOWER BITES **v**

Crispy Chilli Oil, Spring Onion,  
Sesame Seeds

**14**

#### SQUASH SALAD **v**

Rocket, Manchego Cheese,  
Walnuts Dressing

**16/23**

#### MUSHROOM CROQUETA **v**

w Truffle Aioli

**15**

#### BEETROOT SALAD **v**

Taleggio Cheese, Pickled Beetroot,  
Micro Herbs, Sumac Dressing

**16/23**

#### SMOKED SARDINES

on Sourdough w Garlic Oil, Pickled  
Onions

**16**

### LARGE PLATES

#### BRAISED OX CHEEK

w Cauliflower Puree, Watercress Salad

**28**

#### SEA BASS

w Fregola, Smoked Tomato,  
Crème Fraiche

**25**

#### BAKED CELERIAC **vg**

w Cucumber Salad, Pickled  
Onions, Almonds

**21**

#### BURRATA AND MARJORAM RAVIOLI

w Sage Butter, Stracciatella

**24**

#### SIDES **8**

Baby Potatoes / Sweet Potato Fries / Green Salad

### 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.