

# The Henderson Bar & Kitchen

## TO START OR SHARE

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| <b>SOUP OF THE DAY (V) (GF)*</b><br>Freshly prepared seasonal soup, served with warm bread. Ask the team for today's flavour                    | <b>10</b> |
| <b>HUMMUS (V)</b><br>Homemade hummus with roasted pumpkin, crispy chickpeas, dukkah and hot honey, served with warm flatbread                   | <b>10</b> |
| <b>HONEY-GLAZED HALLOUMI (V)</b><br>Grilled halloumi with honey, sesame seeds and Aleppo chilli, served with rosemary flatbread                 | <b>13</b> |
| <b>BAKED CAMEMBERT (V) (GF)*</b><br>Oven-baked Camembert with honey and thyme, served with warm focaccia                                        | <b>19</b> |
| <b>ROASTED SQUASH (V) (GF)</b><br>Roasted Delica squash with whipped feta, crispy sage, toasted hazelnuts and hot honey                         | <b>15</b> |
| <b>GRILLED CHICKEN SKEWERS</b><br>Seasoned chicken skewers served with sweet chilli sauce                                                       | <b>10</b> |
| <b>BUCHANAN'S BRITISH CHEESE BOARD (V)</b><br>A selection of British artisan cheeses served with crackers, walnuts, dried fruit and fig chutney | <b>20</b> |
| <b>COBBLE LANE CURED CHARCUTERIE BOARD</b><br>A selection of fennel and garlic salami, coppa and bresaola, served with pickles and olives       | <b>20</b> |

## TO FEAST

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| <b>RHAUNE'S STEAK (GF)</b><br>Our cut of the day, served with smooth brown butter and parsnip purée<br>Add peppercorn sauce / chimichurri <b>4</b><br>Add crispy new potatoes / chips <b>6</b>         | <b>22</b> |
| <b>ROASTED CELERIAC STEAK (V) (GF)</b><br>Roasted celeriac steak with smooth brown butter and parsnip purée<br>Add peppercorn sauce / chimichurri <b>4</b><br>Add crispy new potatoes / chips <b>6</b> | <b>16</b> |
| <b>RUSS CHICKEN BURGER</b><br>House chicken in a toasted pretzel bun with confit garlic mayonnaise, lettuce and onion, served with house slaw and Cajun fries                                          | <b>18</b> |
| <b>THE VEGGIE BURGER</b><br>Veggie patty in a toasted pretzel bun with confit garlic mayonnaise, lettuce and onion, served with house slaw and Cajun fries                                             | <b>17</b> |
| <b>MARKET FISH (GF)</b><br>Fresh market fish served with a rich lobster sauce and samphire                                                                                                             | <b>21</b> |
| <b>SEASONAL TORTELLINI (V)</b><br>Ask your server for this week's flavour of fresh tortellini inspired by the season                                                                                   | <b>16</b> |
| <b>THE PEMBRIDGE GARDEN SALAD (V)</b><br>A seasonal salad created with the best available produce<br>Add chicken / salmon / prawns <b>7</b>                                                            | <b>15</b> |
| <b>HENDERSON TOASTIE</b><br>Our weekly toasted sandwich special. Ask the team for this week's filling                                                                                                  | <b>15</b> |
| <b>SIDES</b><br>Broccoli / Seasonal Greens / Cajun Fries / Rocket Parmesan Salad                                                                                                                       | <b>6</b>  |

All prices are inclusive of VAT. A discretionary 12.5% charge will be added to your bill. If you have any dietary requirements or food allergies, please inform one of the team. (V) - vegetarian (VG) - vegan (GF) - gluten-free (GF)\* - can be made gluten-free on request.