

# The Henderson Bar & Kitchen

## ALL DAY MENU

Weekdays - 12pm - 10pm

Weekends - 5pm - 10pm

## SNACKS

HOUSE PICKLES

5

NOCELLARA OLIVES

5

HOMEMADE DIPS & PITTA

6.50

GUAC & CHIPS

6.50

## SMALL PLATES

SALMON FISHCAKES

w Mixed Leaves  
& Garlic Aioli

9

ROASTED BEETS & ORANGE SALAD vv

w Spinach, Honey Mustard Dressing  
& Walnuts

11

BURRATA v

w Red Pesto, Rocket  
& Sundried Tomatoes

12

VEGAN SOUP OF THE DAY vv

w Croutons

7

VEGETARIAN QUICHE v

w Rocket & Vinaigrette

8

## LASLETT CLASSICS

THAI GREEN CHICKEN CURRY

w Jasmine Rice

16

SHEPHERDS PIE

w Green Peas

15

AUBERGINE PARMIGIANA v

w Mixed Leaves & Garlic Bread

14

## SANDWICHES

HAM & CHEESE TOASTIE

w Crisps, Cornichons & Chilli Jam

10

TUNA MELT

w Crisps, Cornichons & Chilli Jam

10

## SHARING BOARDS

COBBLE LANE BRITISH CHARCUTERIE BOARD

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

20

BUCHANANS BRITISH CHEESE BOARD

Dorstone Goats Cheese, Tunworth Soft Cheese,  
Berkswell Sheeps Cheese, Shropshire Blue  
w Sourdough, Damson Jam & Pickled Onions

20

## DESSERT

VEGAN BROWNIE

w Vanilla Icecream

8

SEASONAL CRUMBLE

w Custard

8

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 Henderson Bar & Kitchen

## BREAKFAST & BRUNCH

weekdays 7am - 11am

weekends 8am - 3pm

### THE LASLETT HOUSE BREAKFAST

Eggs Any Style on Sally Clarke Sourdough + 2 sides

Pastries w Butter & Homemade Jam or Yoghurt w Berry Compote

Tea, Coffee and Freshly Squeezed Orange Juice

20

### PASTRIES

Croissant & Pain au Chocolat  
w Butter & Homemade Jam

6

### YOGHURT

Greek or Coconut  
w Berry Compote

9

### HOUSE BIRCHER MUESLI

w Apple

7

### OATMILK PORRIDGE

w Banana & Honey

6

### EGGS ANY STYLE

on Sally Clarke Sourdough

8

### POACHED EGGS & AVOCADO

on Sourdough

12

Sides: Avocado 3, Tomato 3, Portobello Mushroom 3,  
Sausage 4, Bacon 4, Smoked Salmon 6

### BACON BUTTY

Smoked Bacon on Sourdough  
w Ketchup or HP

7

### SAUSAGE BUTTY

Cumberland Sausages on Sourdough  
w Ketchup or HP

7

### COFFEES

4

ESPRESSO  
LATTE  
MATCHA LATTE  
FLAT WHITE  
CAPPUCCINO  
HOT CHOCOLATE  
MOCHA

add add caramel or vanilla syrup

1

### TEAS

4.5

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

### COLD DRINKS

FRESHLY SQUEEZED OJ 5  
ICED TEA / COFFEE 5.5  
BERRY SMOOTHIE 7  
GREEN JUICE 7

## THE LASLETT COCKTAILS

### **Brit Spritz**

Refreshing and balanced British spritz with Kamm & sons,  
a touch of elderflower syrup, sparkling wine and soda

12

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

A tribute to Russ Henderson, made with rum, traditional punch elements,  
and a generous splash of passion.

12

### **The Laslett Champagne Cocktail**

The Henderson Bar puts its twist on the old classic, served with St Germain elderflower  
liquor, brown sugar and topped with champagne

12

### **Someone Said Tequila?**

Our take on tequila cocktail with Aperol, grapefruit, egg white and lime juice

13

### **Strawberry Fields**

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

12

### **Twisted Caipirinha**

Muddled sugar with lime and bourbon, a twisted delicious cocktail

13

### **Spiced Piña Colada**

a take on the classic with the added character  
of our signature mix of spices

12

### **Pembridge Rose Garden**

velvety and floral mix of gin, fresh citrus and roses shaken with egg white  
and topped with lemon tonic

13

### **Jalapeño Margarita**

the classic Margarita's hotter cousin

13

## CLASSIC COCKTAILS

### **Aperol Spritz**

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

11

### **Negroni**

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

12

### **Margarita**

Classic tequila cocktail with fresh lime and sugar;  
a tribute to the fresh flavours of the American West Coast

12

### **Martini**

To Bond, or not to Bond? Made with Sipsmith gin or vodka, we'll shake it or  
stir it with vermouth and serve with a lemon twist or olives – the choice is yours

12

### **Espresso Martini**

Sophisticated, edgy and unexpectedly strong – a new classic with Vodka,  
coffee liqueur, hints of sugar and a measure of espresso

12

### **Whiskey Sour**

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

12

## SEEDLIP NON-ALCHOLIC COCKTAILS

### **Espresso Martini**

10

### **Spiced Mule**

10

## WHITE

2020 'En La Parra' Blanco Bodegas Nodus

*Valencia, Spain*

BOTTLE 28 GLASS 7

2020 Vinho Verde Espigueiro Casa Agricola de Compostela

*Minho, Portugal*

BOTTLE 32

2020 Pinot Grigio Vina Laguna

*Istria, Croatia*

BOTTLE 36 GLASS 9

2019 Riesling Trocken Qba Weingut Lehnert-Veit

*Mosel-Saar-Ruwer, Germany*

BOTTLE 42

2018 Dorset Chardonnay Langham Estate

*Dorset, England*

BOTTLE 50 GLASS 12

2020 Assyrtiko Wild Ferment Skouras

*Nemea, Greece*

BOTTLE 52

2020 Sancerre Chavignol Domaine Vincent Delaporte

*Loire Valley, France*

BOTTLE 75

2018 CHABLIS 1er Cru Vaillons Domaine Moreau-Naudet

*Chablis, France*

BOTTLE 90

## RED

2020 Chaval Bobal 'Ecologica' Bodegas Nodus

*Valencia, Spain*

BOTTLE 28 GLASS 7

2020 Primitivo Salento Cantine de Falco

*Puglia, Italy*

BOTTLE 32

2020 Artuke Rioja

*Rioja, Spain*

BOTTLE 38 GLASS 9

2018 Pinot Noir Weingut Petri

*Pfalz, Germany*

BOTTLE 42 GLASS 10

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

2019 Mercurey Vieilles Vignes Domaine François Raquillet

*Burgundy, France*

BOTTLE 80

## ROSÉ

2020 Grenache-Cinsault Rosé Domaine Saint Félix

*Languedoc-Roussillon, France*

BOTTLE 28 GLASS 7

2020 MIP\* Classic Rosé Made in Provence

*Provence, France*

BOTTLE 45

## BUBBLES

Langham Estate Culver Classic Cuvée Brut

*Dorset, England*

BOTTLE 65 GLASS 14

2017 Langham Estate Rosé Brut

*Dorset, England*

BOTTLE 80

Prosecco Treviso Spumante Brut il Follo Prosecco

*Veneto, Italy*

BOTTLE 35 GLASS 9

## TEQUILA

Olmeca Blanca  
8

Olmeca Reposado  
10

Patron Blanco  
18

Patron Reposado  
20

Don Julio Anejo  
25

Illegal Mezcal  
15

## GIN

Bombay Sapphire  
8

Sipsmith London Dry Gin  
10

Martin Millers  
10

Hendrick's Gin  
12

Malfy  
12

Roku Japanese Gin  
13

Portobello Gin  
14

Gin Mare  
15

Brockmans  
16

Monkey 47  
18



## VODKA

Kavka Vodka  
8

Ketel One  
8

Sipsmith  
10

Belvedere Polish  
10

Grey Goose  
12

L'orbe  
13

## RUM

Bacardi Carta Blanca  
8

Mount Gay  
9

Sailor Jerry Spiced  
10

Kraken Spiced  
12

Wray & Nephew Overproof White  
14

Ron Zacapa Centenario 23yo  
16

Mount Gay XO  
18

# WHISKY

J and B  
8

Canadian Club  
10

Johnnie Walker Black  
10

Glenmorangie The Original 10YO  
12

Nikka From The Barrel  
14

Lagavulin Islay Malt 16yr  
16

Laphroaig  
16

Auchentoshan  
16

Dalmore 15yr  
18

Auchentoshan 12yr  
18

Dalmore  
18

Dalwhinnie  
18

Macallan Gold  
20

Glenlivet Speyside Malt 18yr  
22

JW Blue Label  
35

## BOURBON

Four Roses Yellow Label  
8

Jack Daniels  
10

Makers Mark  
10

Bullet  
12

Bullet Rye  
15

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

Portobello Pale Ale 330ML  
6

Portobello London Pilsner 330ML  
6

Peroni  
330ML  
6

Corona  
330ML  
6

Aspall Cider  
500ML  
6

Low ABV Beer  
6

## SOFT DRINKS

Kingston Mineral Water / Sparkling Mineral Water  
SML 3  
LRG 5

Coca Cola  
3

Diet Coca Cola  
3

Coca Cola Zero  
3

Fevertree Lemonade  
3

Fevertree Soda Water  
3

Fevertree Tonic Water  
3

Fevertree Slimline Tonic Water  
3

Freshly Squeezed Orange Juice  
4

The Henderson Bar, Library and Terrace are available for private hire. If you'd like to host a party, meeting, baby-shower or dinner with us, please speak to one of our team or email [events@thelaslett.co.uk](mailto:events@thelaslett.co.uk) for more information.

The Laslett

NOTTING HILL

*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*