



Main Menu

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Selection of breads, butter and olive oil V	5.50	Garlic & herb olives VG V	4.25
Smoked almonds VG	4.00	Crab and mozzarella arancini, tarragon mayo	8.95

Small Plates

Please check our blackboard for soup of the day

Smoked duck salad, chicory, pomegranate, couscous	10.45
Chilli beef croquettes, sour cream and chives	6.20
Grilled Cornish sardines on toasted sourdough, confit cherry tomatoes, garlic & chilli	8.10
Salt and pepper maitake mushrooms, soy VG V	8.45
Sundried tomato and basil frittata, pepper and cucumber salsa, whipped feta, rocket	8.35

Lighter Plates

Greek style salad with tomatoes, cucumber, red onion, olives, oregano, lemon & honey dressing, and pan fried halloumi	V	15.75
Traditional ham ploughman's, honey glazed ham, hand raised pork pie, mature Cheddar cheese, pickles, sourdough		16.95

Seasonal Mains

Roasted chicken supreme, charred tenderstem, gnocchi, roasted tomato and 'Nduja sauce, mozzarella	19.25
Pan roasted pork chop, pomme Anna, parmesan and cauliflower puree, crispy capers, wholegrain mustard sauce	18.00
Harissa roasted cauliflower, houmous, dressed chickpeas, summer leaves VG V	13.75
Pan fried hake, grilled courgette, prosciutto, fondant potato, pine nut and soft herb hollandaise	21.95

Classics

6X Gold ale battered haddock, chips, mushy peas, tartare sauce	18.25
Add: <i>Curry sauce</i> V 1.00	
<i>Small plate available</i>	
Honey glazed ham, free range fried eggs, slow cooked tomato, chips	16.25
Chicken, ham & leek pie, seasonal greens, creamy mash, gravy	17.95
The Henry burger. Our signature beef burger, mature Cheddar cheese, baby gem, tomato, Henry's IPA relish, burger sauce, coleslaw, fries	18.25
Add: <i>Streaky bacon</i> 1.50	
Crispy breaded chicken topped with Caesar salad, anchovies and Parmesan	16.25
Cauliflower and butternut Gobi Dhansak, basmati rice, chapati, lime pickle VG V	15.95
Chargrilled 100z rump steak, flat mushroom, confit tomato, fries and onion rings	23.50

Sides

Loaded Halloumi fries - Tzatziki, olives, pomegranate seeds V	8.95	Parmesan & truffle fries V	6.00
Shredded cabbage & bacon	4.25	House dressed salad VG	4.25
		Buttered peas, leek & mint V	4.25

Puddings

Homemade sticky toffee pudding, toffee sauce, salted caramel & fudge ice cream V	7.25
Homemade chocolate brownie, chocolate sauce, vanilla ice cream V	8.45
Homemade caramelised lemon tart, blackcurrant sorbet V	7.95
Vanilla panna cotta, summer berries, meringue	7.70
Homemade summer pudding, rosehip & rhubarb plant based ice cream VG V	8.55

Room for more?

Summer affogato - Pimms, strawberry sorbet, strawberry and mint salsa	5.95
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Hot Drinks - Ask a server for our full selection of coffees, teas and hot chocolate.

As a proud part of the Wadworth family, our commitment to quality starts with the ingredients we select. We prioritise the sourcing of our produce, meats, dairy and seafood from trusted suppliers who share our dedication to excellence. Each item on our menu is crafted with care, ensuring that every bite reflects the freshness and integrity of the ingredients we use. From the vibrant vegetables to the succulent meats and delicate seafood, our commitment to sourcing responsibly means you can dine with confidence, knowing that your meal is not only delicious but also ethically and sustainably sourced.

We care just as much about our meat alternatives, discover our exciting range of vegan dishes creations from Symplicity Foods, renowned for their simple and delicious creations made from fermented vegetables, appealing to all tastes, not just vegans.

Flatbreads, Sandwiches & Ciabattas

Add side of fries for £3.00

Harissa chicken thigh, feta, olives, yogurt, pickled red onion flatbread	12.00
Provençal vegetable flatbread, buffalo mozzarella, basil and balsamicV	11.95
<i>All sandwiches and ciabattas served with a choice of dressed salad or fries</i>	
6X Gold ale battered fish goujon ciabatta, tartare sauce, little gem	9.95
Chicken and bacon club sandwich	11.50
Steak ciabatta, Henry's IPA onion relish, horseradish mayo	13.75
Ginger & Soy pulled mushroom ciabatta, Asian slaw, chilliVG V	11.95

As a proud independent family regional brewer and pub company, we work with partners who share and support our values. We are committed to reducing food waste and are signed up to the government initiative 'Step up to the plate'. Check out our website for more information.



IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE LET US KNOW BEFORE ORDERING. 'We advise you to speak to a member of staff if you have any food allergies or intolerances. Whilst we have strict controls in our kitchens, please be aware that all our food is prepared and cooked in the same kitchen. However, processes are in place to ensure that meals on our gluten free menu are gluten free. Gluten free describes foods that contain gluten at a level of no more than 20 parts per million (ppm).' Full allergen information is available by scanning the QR code. Our menu descriptions do not include all ingredients. v = vegetarian, vg = vegan. All weights are approximate before cooking. Fish dishes may contain bones. We aim to support local farmers from the Assured Food Standards Association. Prices are in pounds sterling and include VAT, at the current rate. All menu items are subject to availability. We reserved the right to withdraw/change offers (without notice) at any time.

