



H E N R I E T T A
B A R

DINNER MENU

£55 pp

STARTERS

Ham hock & chicken terrine
pickled vegetables, pitted prunes, crostini

Jerusalem artichoke velouté
croutons, truffle oil

King prawn fritto
king prawns in a light batter, fresh lemon, dipping sauce

Burrata salad
*heirloom tomatoes, watermelon, lettuce, olives,
pumpkin seeds and aged balsamic*

MAINS

Pan-roasted cod
Parisian potatoes, bok choy, lemongrass & saffron sauce

Roast lamb rump
pommes purée, heritage carrots, baby spinach, rosemary jus

Chicken & leek pie
creamy mash, garden vegetables, chicken jus

Beetroot risotto
crumbled feta, toasted pine nuts, aged parmesan

*Kindly inform us if you have any food related allergies or intolerance.
A discretionary 12.5% service charge will be applicable.*



H E N R I E T T A
B A R

DESSERTS

Dark chocolate délice

raspberry sorbet, toasted hazelnuts, coffee gel, ginger crumbs

Vanilla panna cotta

fresh strawberries, mango sorbet, almond crumbs

Selection of British cheese

quince jelly, nuts crackers, chutney