

HENRI

SNACKS

Crudites, Sesame Whip, Green Garlic Oil £9
Seaweed Canelé, Sour Cream, Trout Roe £5 each
Fried Pieds de Cochon, Agen Prune, Bier Mustard £4.50 each
Fermented Celeriac Bread, Lardo, Cafe de Paris Butter £12
Iced Black Tiger Prawns, Yuzu & Jalapeno £15

ENTREES

Carrot Râpée, Black Olive & Sesame £9
Isle of Wight Tomatoes, Kalamata, Fresh Goats Cheese £16
Diver Scallops, Roast Corn & Suva Butter £23
Jambon De Paris, Celeriac Remoulade £14
Terrine Du Jour £16
Grilled Snails, Green Garlic, Veal Rice £18

PLATS

Butterhead, Parmesan & Anchovy Salad £12
with Confit Herb-Fed Chicken £23
Vadouvan Cauliflower, Tahini £22
Chalk Stream Trout, Buttermilk & Cucumber £35
Toulouse Sausage, Pomme Purée £24
Steak Frites, Sauce Henri £27
Corn-fed Poussin en Croute, Woodland Mushrooms & Marsala £45
Raclette Burger 'Au Poivre' £18

CHARCOAL GRILL

See Blackboard

SIDES

White Salad £6 - Green Beans, Shallot Butter £6
Dusty Knuckle Baguette & Butter £6.50
Duck Fat Fries £7 - Mushroom Hollandaise £3

Please inform our staff of any allergies you may have.
| A discretionary 12.5% service charge will be added to your bill |
We are able to accommodate vegan and vegetarian diets