

HENRI

BORDEAUX APÉRO HOUR

27TH OCTOBER – 2ND NOVEMBER

ROASTED OYSTER

HIGHLAND BONE MARROW – £7 EACH

Wine pairing:

Le C de Sec – Château Cloisot Bordeaux – £12 (125ml)

Bright citrus and fresh, with oaky, nutty notes.

LAMB BELLY CROQUETTE

WITH PARSLEY SALAD – £10

Wine pairing:

Château Beynat – Côtes de Bordeaux (Blend) – £12 (125ml)

A Bordeaux blend with delicate fruit and rich,
smooth, oaky notes.

CONFIT DE CANARD,

BITTER LEAVES & WALNUTS – £21

Wine pairing:

Clos du Jaugueyron – Haut-Médoc – £17 (125ml)

Nutty depth from the wine meets the duck's complexity,
with a pinch of herbs and rosemary flowers.

Wine flight:

3 wines (75ml each) – £32

Please inform our staff of any allergies you may have.
A discretionary 12.5% service charge will be added to your bill.

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14-15 Henrietta Street, London WC2E 8PS