BREAKFAST 8 AM TO 12 PM

3HenriettaSt.

LUNCH & DINNER 12 PM TO 9:30 PM

Marinated Gordal Olives | £5

Chilli Honey Mustard Chipolatas | £8

Confit Chicken Terrine | £12

Hazelnuts, Piccalilli

Ham & Cheese Croquettes | £8

Baked Sweetcorn Ribs | £8

Charcuterie Board | £18

Pickled Vegetables

Pork Scratchings | £5

Scotch Egg | £8

Scottish Smoked Salmon | £12

Horseradish Toast

SOUPS & SALADS —

Roasted Tomato & Pepper Soup (ve) | £10 Sourdough Toast

Isle Of Wight Heritage Tomato & Burrata Salad | £15

Caesar Salad | £14 Add Chicken £4

Tuna Niçoise | £18

Seared Tuna, Fine Beans, Soft Boiled Egg

-PASTA ----

Tomato Basil Rigatoni | £12 Pecorino Cheese

Black Truffled Fettuccine | £15

Parmesan Cream Sauce

SIDES —

Truffled Butter Mash Potato | £8

Tenderstem Broccoli (ve) | £6

Thick Cut Chips | £6

Radicchio & Chicory Salad | £6 Shallot Dressing, Crispy Onion

DOUGHNATION

Margherita | £12

Pepperoni | £14

Thyme Roasted Chicken & Mushroom | £16

Chilli Flakes, Fior de Latte Mozzarella Cheese

Nduja, Rocket, Pecorino |£15

Smoked Salmon & Crispy Onion | £18

Cream Fraîche Mustard Sauce, Radish

Truffled Mushroom Ragout | £17

Our Signature Truffle Sauce, Hazelnuts

The Covent Garden Vegan | £14

Creamed Spinach Sauce, Vegan Mozzarella Cheese

Extras | £4

Fior De Latte Mozzarella | Burrata | Pecorino | Parmesan Cheese

Free From Gluten Base | £3

CRUST DIPPERS

Confit Garlic Herb Mayonnaise | £3 Basil Pesto With Parmesan | £3

Cappuccino | Flat White | Latte | £4.25

JOIN US FOR THE ULTIMATE SUNDAY SHARING ROAST

ENJOY OUR AWARD-WINNING ROAST FOR FOUR.

Served sharing style, with three succulent meats: half roast chicken, beef strip-loin, lamb shank. With pigs in blankets and accompaniments of roast potatoes, hispi cabbage, glazed carrots, gravy, Yorkshire puddings.

Vegetarian and vegan options available.

FEAST FOR FOUR £99

ONE HOUR OF UNLIMITED **BLOODY MARY £30pp**

- APERITIF & LIQUEUR $^{25ml}-\!\!\!-\!\!\!\!-$

Vermouth | Campari | Baileys | Kahlua | Limoncello | Amaretto | £7

THE CLASSICS

32 Day Aged Rib Eye Steak | £44 Fries, Peppercorn Sauce

3 Henrietta Fish Cake | £20 Wilted Spinach, Poached Egg

Braised Short Horn Beef Pie | £25

Chestnut Mushrooms, Shallots

Cod Loin With Herb Sauce | £24 Caper, Cucumber, Mussels

Celeriac & Puy Lentil Pie (ve) | £20

Herb Roasted Half Chicken | £25

Fries, Green salad

Minute Steak | £22

Peppercorn Sauce, Fries

Beer Battered Fish & Chips | £20

Haddock Fillet, Mushy Peas, Tartare Sauce

Double Cheese Burger & Chips | £20

Two Beef Patties, Brioche Bun, Caramalised Onion Fried Egg £2.50, Streaky Bacon £3

DESSERT —

Sticky Toffee Pudding | £9

Madagascan Vanilla Ice-cream

Summer Berry Pavlova | £9

Whipped Cream, Fresh Berries

Dark Chocolate Mousse | £9

Amarena Cherry

Floozie Chocolate Chip Cookie (ve) To Share | £12

Vegan Vanilla Ice-cream

Scoop of Ice-Cream | £4.50

Madagascan Vanilla, Strawberry, Chocolate

HOT DRINKS

Peppermint | Jasmine | Earl Grey | £4.25

Espresso Single | Double | £3.75 | £4 English Breakfast | Cammomile | Green |

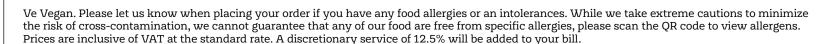
Americano | £4

Alternative Milk | £0.50

Matcha Latte | £5

Syrups | £0.50





Hugo Spritz | £13

Gin, Prosecco, Elderflower Syrup, Sparkling Water, Mint Leaves

Negroni | £13

Gin, Campari, Sweet Vermouth

Old Fashioned | £13

Bourbon, Brown Sugar, Angustura Bitters

Cosmopolitan | £13

Vodka, Triple Sec, Cranberry Juice, Lime Juice

Margarita | £13

Tequila, Triple Sec, Lime Juice, Sugar Syrup

Aperol Spritz | £13

Aperol, Prosecco, Soda Water, Orange

Espresso Martini | £13

Vodka, Kahlua, Espresso, Sugar Syrup

WHITE WINE	175ml	375ml	Bottle	
Colombard Ugni Blanc, Le Pionnier, Comte Tolosan, France 2024	£8.50	£16	£30	
Vinho Verde, Barette, Minho, Portugal 2024	£9.50	£18	£35	CHAMPAGNE & SPARKLING
Sauvignon Blanc, Turning Heads, Marlborough, New Zealand 2024	£10.50	£20	£39	
Chardonnay Sur Lie 'Bon Vallon' De Wetshof, Roberston, South Africa 2024	£11.50	£22	£43	125ml Bottle
Pinot Grigio, La Di Motte Estate, Friuli, Italy 2024			£44	Prosecco Spumante Extra Dry, Portenova,
Gruner Veltliner, Weingut Heiderer Mayer, Wagram, Austria 2024			£49	Veneto, Italy NV
Chenin Blanc, Complices de Loire, Loire Valley, France 2023			£48	£8.50 £39
Gavi di Gavi Masseria del Carmelitani, Vite Colte, Piedmont, Italy 2024			£59	Champagne Moët &
Pouilly Fume Les Pierres Blanches, Domaine De Belair, Loire Valley, France 202	3		£67	Chandon Brut Imperial, France NV
Albarino, Noelia Bebelia, Rias Baxas, Galicia, Spain 2024			£70	£17 £95
Chablis de Maligny, Domaine Roy, Burgundy, France 2021			£75	Champagne Moët
		_		& Chandon Brut Rosé NV
————— ROSÉ WINE ————	175ml	375ml	Bottle	£105
Jardins De Gascogne Rosé, Plaimont, Côtes de Gascogne, France 2024	£8.50	£17	£32	Chapel Down Sparkling
Essenciel Rose, Chateau Paradis, Coteaux d'AIX-en-Provence, France 2024	£11	£23	£44	Brut, Kent, UK NV
D	4551	7751	Datila	£75
RED WINE	175ml £8.50	375ml £16	Bottle £30	
Carignan Grenache, Le Pionnier Rouge, Herault, France 2024				
Malbec, Punto Alto, Mendoza, Argentina 2024	£9.50	£19	£37	——— SOFTS ———
Pinot Noir, L'Artiste, Bougrier, Loire Valley, France 2024	£11	£23	£44	Coke Coke Zero Sprite £4
Côtes du Ventoux Rouge 'Ampelos' Villa des Nymphes, Rhone, France 2022	£12.50	£25	£49	Soda Water Tonic Water £4
Primitivo, Ruminat Cantina Orosgna, Terre di Chieti, Italy 2024			£51	Still or Sparkling
Shiraz, The Impressionist, New South Wales, Australia 2024			£36	Water Small ^{330ml} £3.50
Rioja Crianza 'Torno' Hacienda El Ternero, Rioja Alta, Spain 2018			£54	Still or Sparkling
Beaujolais Villages, J P Duperray, Beaujolais, France 2023			£55	Water Large ^{750ml} £4.75
Chateau Gachon, Montagne-St Emilion, Bordeaux, France 2022			£58	Apple Orange Cranberry
Chianti Superiore, Fattoria del Colle, Donatella Colombini, Tuscany, Italy 2022			£66	Pineapple £4.25
Nebbiolo di Langhe, Rivetto, Piedmont, Italy 2022			£85	

Peroni Lager 5% | £8

Meantime London Lager 4.5% | £7

---- GIN 25ml

Bombay Sapphire | £7

Beefeater Pink | £8

Hendricks | £8

Chase GB Dry | £10

Martin Millers | £8

Tulchan | £9

Reyka | £7

Discarded Chardonnay | £7

Grey Goose | £10

—BOTTLED BEER / CIDER —

Asahi 5% | £6.50

Peroni Nastro Azzurro 5% | £6.50

Brewdog IPA 5.4% | £6.50

Guinness 4.2% | £7

Cornish Golden Cider 5% | £7.50

Peroni Nastro Azzurro 0% | £6

RUM ^{25ml} ——

Bacardi Carta Blanca | Bacardi Spiced | £8

Captain Morgan Dark | £9

Havana Club 3 | £9

Diplomatico Reserve | £10

Ron Zacapa 23 Yrs | £11

Havana Club 7 | £10

Discarded Banana Peel Rum | £7

- TEQUILA ^{25ml} —

Cazadores Blanco | £8

Patron Silver | £10

Patron Reposado | £12

Patron Anejo | £14

——— SINGLE MALT ^{25ml} ———

Glenmorangie Originale 10 Yrs | £9.50

Talisker 10 Yrs | £10

Laphroaig 10 Yrs | £10

Glenfiddich 12 Yrs | £10

The Balvenie Doublewood 12 Yrs | £10

-WHISKEY & BOURBON 25ml -

Jack Daniels | Woodford Reserve | Jameson | Monkey Shoulder | £8