

	Bar Bites					
	Selection of breads -	4.50	Frickles with 6X mustard mayo - v	5.25		
	focaccia and sourdough, olive oil & balsamic, English butter - v		6X mustard vegan mayo available - vg Mixed olives - vg	3.75		
	C+ .+.		Tillica onves 15).1)		
	Starters					
	Soup of the day, warm sourdough - v We can serve this without butter if you are vegan	5.50 ! - vq	Breaded halloumi fries, tomato salsa - v	5.50		
	Crispy porkless wontons, Asian slaw with	6.25	Crispy calamari, lemon mayo Spicy BBQ chicken wings, crispy onions	5.75 5.50		
	cashew nuts, sweet green chilli & basil dip - v	g	opicy bbQ efficient wings, effspy offions	5.50		
	Sharers					
0		10.50	Nachos topped with cheese, salsa,	II . 25		
•			sour cream and guacamole - v Ask us to make this vegan - vq			
	· · · · · · · · · · · · · · · · · · ·	10.25	Add plant-based fajita chicken - vg			
	cheese and jalapeños, sriracha mayo		or pulled BBQ beef brisket 2.00			
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	Pub Classics					
	6X Gold beer battered haddock with chips, mushy peas, tartare sauce			12.25 / 7.95		
	Honey glazed ham, free-range fried eggs, slow cooked plum tomato and chips					
	Olde English sausages, creamy mash potato, red wine onion gravy					
	Butternut gobi dhansak, basmati rice, chapati, lime pickle - vg					
	Burgers					
	The Henry - Our signature beef burger, Cheddar cheese, baby gem, tomato, gherkins,					
	Henry's IPA onion relish, our burger sauce, sk Add smoked streaky bacon 1.00	kinny fries	, coleslaw and dill pickle			
	Crispy breaded chicken burger, hash brown, Cheddar cheese, baby gem, BBQ sauce,					
	sour cream, skinny fries and coleslaw					
	Add smoked streaky bacon 1.00 Add guacamole 1.00					
	Meatless Farm burger, vegan cheese, guacamole, onion relish, baby gem, tomato,					
	vegan burger sauce, skinny fries and mojo slaw - vg					
	Panko breaded portobello mushroom burger, sweet red peppers, skinny fries and coleslaw -		, sweet chilli mayo, baby gem,	12.00		
	Pies					
	Served with seasonal greens, gravy, creamy mash	n or chips				
	Beef & 6X Gold ale	13.95	Goat's cheese, spinach & sweet potato - v	14.50		

Sides	• • • • • • • • • • • • • •		
Chips - v	3.50	Coleslaw - v or mojo slaw - vg	3.50
Cheesy chips - v	4.00	6X Gold beer battered onion rings - v	3.75
Skinny fries - v	3.50	Garlic bread - v	3.50
Sweet potato fries - v	3.75	Cheesy garlic bread - v	4.00

Sandwiches

Available during lunchtime service hours Monday - Saturday.

Served on your choice of ciabatta, wrap, farmhouse white or granary bread.

With skinny fries and dressed house salad.

Homemade 6X Gold beer battered fish goujons, baby gem and tartare sauce	8.25
Mature Cheddar cheese and Henry's IPA onion relish - v	7.25
Houmous, sweet red pepper and baby gem - vg	7.00
Honey glazed ham, tomato, 6X mustard	7.75
Pulled BBQ beef brisket, crispy onions, American mustard	8.00

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- Desserts			
Our signature homemade sticky toffee pudding with rich toffee sauce and vanilla ice cream - v	6.10		
Apple pie with custard or vanilla ice cream - v	6.10		
New York style vegan cheesecake, blueberry compote and lime sorbet - vg	6.10		
Banoffee waffle - Belgian waffle with banana, toffee sauce, banoffee ripple ice cream - v	6.10		
Choose from our selection of Purbeck ice cream and sorbet - v			
I scoop 2.25 - 2 scoops 3.75 - 3 scoops 5.25			
Mini Puds			
Warm mini cinnamon doughnuts, salted caramel dipping sauce - v Add ice cream 2.25	3.40		
Chocolate filled mini churros served with whipped sweet vanilla cream - v	3.40		



Our range includes Americano, Espresso, Double Espresso, Flat White, Cappuccino, Latte, Mocha, Speciality Tea, Pot of Tea and Hot Chocolate. Please ask us for prices.



We are proud to offer Sunday roasts every week, book now to reserve your table.

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.

GLUTEN FREE MENU AVAILABLE.

Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods

