

# henne.

local. seasonal. ethical.

## Sample Menu Only

Bread & Butter

Hand Dived Orkney Scallop, Celery  
*Albariño, Terras do Sur, José Antonio Gil  
Rías Baixas 2024*

Isle of Wight Tomatoes, Basil  
*Pouilly Fumé, 'Cuvée d'Eve', Domaine des Berthiers,  
Jean-Claude Daguenu, Loire 2022*

Line Caught Brixham Pollock, Pea  
*Godello Viñas Viejas, 'Valtuille de Abajo',  
José Antonio Garcia, Bierzo 2024*

Beech Ridge Farm Duck, Dandelion, Grapefruit  
*Siepi, Castello di Fonterutoli, Mazzei, Toscana 2018*

*British Cheeses,  
Chutney, Celery Seed Cracker  
(£12 Supplement)*

Fennel Panna Cotta, Dill  
*Moscato d'Asti, 'Canelli', La Morandina, Piemonte 2023*

Lemon Tart, Strawberry  
*Riesling, 'Kröv Steffensberg', Staffelter Hof, Mosel 2019*

*Tasting Menu £90 per person  
Drinks Pairing £75 per person*

A discretionary 12.5% service charge will be  
added to your bill.