



HENLEY ROYAL REGATTA

ESTABLISHED MARCH, 1839

SEAFOOD RESTAURANT

SERVED BETWEEN 11:00 AND 15:30 DAILY

STARTERS & LIGHT DISHES - *all served with a selection of country breads & butter*

Goat's Curd, Hereford Perry Pear - pickled golden & candied beetroot, chervil oil, sourdough crouton

Smoked Chalk Stream Trout - capers, dill, rye bread, butter

Classic Prawn Cocktail - bloody mary aioli

Charcuterie Selection - peppered figs, rocket, pecorino, extra virgin olive oil dressing

Sharing Sushi Platters

tuna, salmon & prawn nigiri, cucumber & crab small rolls, spicy salmon, salmon & avocado rolls, soy sauce, wasabi, pickled ginger

SPECIALS

'The Henley Special' Sharing Platter for Two

A 'Plat de Fruits de Mere' consisting of: lobster, atlantic prawns, shell-on crevette, squid rings, marinated mussels, cockles, samphire, light mayonnaise, chilli & coriander dressing, tabasco, rustic breads

Seashore Platter for One

lobster tail, atlantic prawns, smoked salmon pâté, marinated mussels, cockles, light mayonnaise, chilli & coriander dressing, tabasco, rustic breads

MAIN COURSES - *all served with house slaw, hot new potatoes, artisan breads*

Mature Cheddar & Caramelised Onion Tart - shaved asparagus, green salad, soft herb dressing

Cured Trout Sashimi - pickled ginger, daikon, wasabi dressing

Smoked Salmon Plate - beetroot marinated smoked salmon, gravadlax, hot smoked salmon, light mayonnaise, lemon wedge

Fresh Dressed Cromer Crab

Prawn Platter - mini prawn cocktail, tiger tails, shell-on crevette, spicy dip

Hoi Sin Duck Breast - cucumber, spring onion, nigella seeds salad, shrimp cracker

DESSERTS

Lemon & Poppy Seed Delice - honeycomb, raspberry

Chocolate Ganache - choux au craquelin, valrhona chocolate mousseline

English Strawberries - chantilly cream, minted sugar

Selection of British Cheese - fruit chutney, biscuits

Food allergen, intolerance and sensitivity information is compiled using data obtained from our approved suppliers. As with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. If you have any concerns, please speak to a member of staff.

All fish is sustainably sourced. Please note, this menu may be subject to change.