



HENLLE HEIGHTS

We recommend 2/3 dishes per person

Nibbles

- Nocerella olives. 5
lemon / garlic / chilli
- Stuffed rosemary focaccia. 6
Mozzarella / balsamic / rocket
- Beetroot hummus. 6
Dill / Charred flat bread
- Cajun spiced halloumi bites. 7
Tzatziki / Mint

Fish

- Crispy cod cheeks 8
pea puree / caper and apple remoulade
- Curried squid 7
lime aioli / kachumber salad
- Smoked haddock & Mussel croquettes 7
salsa verde / charred lemon
- Pan seared tuscan salmon 8
artichoke / tomato / spinach
- torched mackerel 7
sake / wasabi / cucumber / coriander
- Brown butter king scallops 10
pancetta / pecorino / truffle

Meat

- Braised short rib of beef 9
carrot and star anise puree / pickled shallots / watercress
- Pen y lan pigs in blankets 6
Maple and mustard aioli / rocket
- French dip sliders 7
Brioche / roast beef / Gruyère / caramelised onion / Jus
- Turkey and stuffing ballottine 8
Pancetta / turkey gravy / crispy sage
- Chicken & Chorizo Empenadas 8
lime / corriander / guacamole
- Celtic pride 50 day aged 6oz rump steak 11
Peppercorn / field mushroom / plum tomato
- chargrilled pen y lan gammon steak. 9
Duck egg / pineapple

Veg

- Brie & cranberry arancini 6
sprout pesto
- Beef dripping roast potato 6
garlic aioli / truffle
- Maple roasted sprouts 5
Crispy pancetta
- Cauliflower and leek gratin 6
Caws Cenarth cheddar
- Parsnip dauphinois 6
Parsnip crisps / hot honey
- Baby turnips, swiss chard. 5
garlic / lemon
- Charred tenderstem brocoli 5
frosted almonds

Sides

- House seasoned fries. 4
- house seasoned hand-cut chips. 5
- Onion rings. 4
- House Salad. 4

Desserts

- Mince pie tart 7
salted caramel / crumble / clotted ceam ice cream
- Churros 7
Miso / sesame / pecan
- Lemon tart 7
raspberry sorbet/ lemon balm
- Christmas pudding 7
Brandy sauce/ redcurrant
- Selection of backford belles 5
ice cream or sorbet
vanilla / chocolate / strawberry / whisky fudge / Mint choc chip
clotted cream / cinamon



HENLLE HEIGHTS

Winter menu

Welcome to Henlle Heights

introducing our new small plates menu, so if you are here for a few seasonal cocktails and nibbles or here for a beautiful evening meal with a bottle of wine from our drinks menu, we have you covered.

we love using fresh local and not so local produce to keep the menus exciting.

please enjoy

Ian Futter

head chef

Suppliers

Pen Y Lan pork / Castell Howell / Freshview foods / Kingfisher Midlands / Backford belles ice cream