

# HENRY HOUSE

## — SOUP — OF THE DAY \$7

HOUSEMADE SODA BREAD \$2

FRENCH ONION SOUP \$8

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## — SALADS —

### CAESAR SALAD

romaine lettuce tossed with creamy garlic dressing,  
shaved parmesan cheese, crumbled bacon & croutons \$10

### PEAR & GOAT CHEESE SALAD

mixed greens, goat cheese, english cucumber, julienne carrots,  
pears & wild blueberry balsamic vinagarette \$10

### BEETROOT SALAD

arugula, balsamic roasted beetroot, julienne carrots,  
goat cheese, almonds  
& wild blueberry balsamic vinagarette \$10  
add grilled chicken \$6

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## — BRITISH — PUB FARE

### NACHOS

house fried corn tortilla chips, tomatoes,  
red onions, jalapenos, pineapple, monterey jack,  
cheddar cheese, sour cream  
& housemade salsa \$16

### LOBSTER DIP

atlantic lobster meat, cream cheese,  
sundried tomatoes & parmesan cheese \$15

### ARTICHOKE DIP

artichoke hearts, cream cheese,  
fresh herbs & parmesan cheese \$14

### STEAK & MUSHROOM PIE

braised top cut sirloin, button mushrooms  
& stout ale gravy in a hand rolled pastry shell \$12

### STEAK & KIDNEY PIE

braised top cut sirloin, beef kidney & stout ale gravy  
in a hand rolled pastry shell \$12

### CHICKEN & LEEK PIE

oven roasted chicken breast, leeks, potatoes & cream  
in a hand rolled pastry shell \$12

### SHEPHERD'S PIE

ground beef, onion, carrot, mashed potatoes  
& cheddar cheese served with mixed green salad \$15

### MADRAS CHICKEN CURRY

with basmati rice or chips \$18

### NOVA SCOTIA SALT COD FISH CAKES

with lemon vinegarette greens  
& house made green tomato chow \$16

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## — DESSERTS —

### WARM GINGERBREAD WITH CARAMEL SAUCE

\$9

### CHOCOLATE BEER CAKE

\$9

### STICKY TOFFEE PUDDING

\$9

### CHEESECAKE

\$9