

APPETIZERS

Focaccia Bread with Balsamic Vinegar and Olive Oil (GFO)(VG) **£3.95**

Marinated Olives with Sun Blushed and Roasted Vegetables (GF)(VG) **£4.95**

Garlic and Herb Sourdough (V) **£3.95**

Anchovies in Olive Oil (GF) **£4.50**

HENRY'S CLASSIC STARTERS

Homemade Soup of the Moment with a Warm Crusty Roll (GFO)(V) **£5.95**

Creamy Garlic and Thyme Wild Mushrooms with Parmesan Gratin and Crostini (GFO)(VGO) **£7.50**

Classic Prawn Cocktail with Toasted Sourdough (GFO) **£7.95**

Henry's Classic Yorkshire Pudding with a Rich Onion Gravy (GFO)(V) **£5.95**

Chicken Liver Pate, Tomato and Onion Compote and Toasted Focaccia **£7.95**

HENRY'S CLASSIC MAIN COURSES

Slow Roasted Silverside of Beef with a Yorkshire Pudding, Roasted and Creamed Potatoes and Seasonal Vegetables (GFO) **£17.50**

Beer Battered North Sea Haddock with Crushed Marrow Fat Peas, Hand Cut Chips with Tartar Sauce **£16.95**

Traditional Steak and Ale Pie with Triple Cooked Chips and Mushy Peas **£16.95**

Gammon Steak with Double Hen Egg, Triple Cooked Chips and Garden Peas **£17.50**

Roasted Vegetable Wellington with Sautéed Potatoes, Seasonal Vegetables and a Rich Jus (VG) **£14.95**

Henry's 6oz Cheese Burger served with Lettuce and Tomato in a Seeded Brioche Bun with Skinny Fries and Onion Rings **£14.95**

FROM THE GRILL

All served with Button Mushroom, Roasted Vine Plum Tomato, Beer Battered Onion Rings and Triple Cooked Chips.

8oz Rump (GFO) **£18.95**

8oz Ribeye (GFO) **£22.50**

8oz Sirloin (GFO) **£23.50**

Butterfly Chargrilled Chicken Breast (GFO) **£17.95**

Cauliflower Steak (GF)(VG) **£14.95**

Add a Sauce for £3 Creamy Peppercorn, Diane, Port and Stilton, Garlic and Herb Butter

CHEF'S STARTERS

Tandoori King Prawns with Pickled Red Onion and Cucumber, Grilled Naan Bread and Mint Yoghurt Dressing **£9.50**

Goat Cheese and Caramelized Onion Tart with Wild Rocket and a Split Balsamic Dressing **£7.50**

Ham Hock Pressed Terrine with Rustic Tomato Chutney and Crusty Bread **£7.95**

Bourbon Barbeque Chicken Wings with Cajun Slaw and Sweetcorn Salsa (GF) **£8.50**

CHEF'S MAIN COURSES

Chicken Breast Filled with Buffalo Mozzarella wrapped in Prosciutto Ham with Green Beans, Roasted New Potatoes and Puttanesca Sauce **£18.95**

Wild Mushroom and Asparagus Linguine with Fresh Parmesan shavings and Garlic Bread **£15.95**

Garlic Baked Salmon with Sweet Pea and Saffron Risotto and Wiltered Greens **£17.95**

Homemade Shepherds Pie with Honey Roasted Parsnips and Carrots **£16.95**

Garden Burger topped with Spicy Mayonaise, Baby Gem Lettuce, Beef Tomato, Coleslaw and Sweet Potato Fries **£15.95**

SALAD BAR

Butterfly Cajun Chicken Breast with Cucumber, Red Onion and a Plum Tomato Salsa with New Potatoes and Garlic Mayo (GF) **£17.95**

Pan Fried Salmon Fillet with a Classic Caesar Salad (GFO) **£16.50**

Vegan Roasted Vegetable Salad with Vegan Feta Cheese, Wild Rocket and Balsamic Glaze(VG) **£14.50**

CHILDREN'S MENU

STARTERS

Chef's Homemade Soup of the Moment and Crusty Bread (GFO) **£4.00**

Homemade Yorkshire Pudding and Onion Gravy (GFO) **£3.50**

Garlic Bread **£4.00**

MAINS

Slow Roasted Silverside of Beef with a Yorkshire Pudding, Roasted and Creamed Potatoes and Seasonal Vegetables **£9.50**

Crispy Chicken Goujons with French Fries and Garden Peas **£7.50**

Battered Haddock with Crushed Marrow Fat Peas and Hand Cut Chips **£8.50**

Sausage, Chips and Baked Beans **£7.95**

Vegan Nuggets with French Fries and Garden Peas **£7.50**

*GF = Gluten Free, GFO = Gluten Free Available, V = Vegetarian, Vg = Vegan VGO = Vegan Option Available
We cannot guarantee that our products are free from ingredients that may affect those with food allergies*

SIDES

£4.50 EACH

- Sweet Potato Fries
- Triple Cooked Chips and Aioli
- Cajun Fries
- Beer Battered Onion Rings
- Buttered Greens
- Panache of Vegetables
- Croft Mixed Salad

DESSERTS

Bakewell Tart Sundae **£7.50**

Chocolate and Orange Pot with Homemade Shortbread (GFO) **£6.95**

Homemade Cheesecake of the Day (V) **£6.95**

Classic Sticky Toffee Pudding with Caramel Sauce and Vanilla Ice Cream (V) **£6.95**

Chef's Section of Ice Cream served with Chocolate Soil, Crushed Meringue and Fruit (GFO)(VGO) **£6.50**

Cromwell Crumble of the Day with Vanilla Custard and Clotted Cream Ice Cream (V) **£7.25**

LIQUOR COFFEE

£8.50

Tartan Coffee (Blended Scotch Whisky) A Dram of Scotch with Hot Coffee and Floated Cream, served with a Shortbread Biscuit

Irish Latte (Baileys) Perfectly Balanced, Hot Milk, Coffee and Baileys Irish Cream Liqueur for the Perfect after Dinner Drink

Cafe Royale (Courvoisier) Courvoisier served with Strong Hot Coffee and Floated Cream

Spicy Jamaican Coffee (Captain Morgan's Spiced Rum) Captain Morgan's Spiced Rum over Hot Coffee topped with Floated Cream

Italian Coffee (Disaranno Amaretto) Disaranno Amaretto with strong Hot Coffee, Topped with Floated Cream

Seville Coffee (Cointreau) An Exquisite Blend of Freshly made Coffee and Cointreau topped with Floated Cream

TO FINISH

Chef's Selection of English Cheeses served with Artisan Biscuits and Chutney **£8.75**

Port **£4.50**

WHITE WINE

	Bottle 250ml 175ml
10 Castillo de Piedra Viura <i>Spain</i> A crisp dry white with a delicately fruity palate and attractive floral notes on the nose	£22.50 £9.50 £7.25
11 Occarina Sauvignon Blanc <i>Chile</i> Juicy, tropical notes are well balanced with a refreshing kick of acidity	£23.95 £9.95 £7.50
12 Morajo Pinot Grigio <i>Venezie, Italy</i> A clean, fresh and youthful wine with fresh ripe yellow plum and an almost floral note on the nose	£23.95 £9.95 £7.50
13 Domaine Boyar Deer Point Chardonnay <i>Bulgaria</i> A light bodied and gentle Chardonnay with melon and yellow plum aromas	£23.95 £9.95 £7.50
14 Cloud Island Sauvignon Blanc <i>Marlborough, New Zealand</i> Fresh and Juicy with tropical fruit flavours and zingy acidity	£31.95 £10.95 £8.25
15 Petit Chablis Baudouin Millet <i>Burgundy, France</i> A clean and pure Petit Chablis with restrained fruit and light body	£43.50
16 Sancerre, Bougrier <i>Loire, France</i> A well structured dry white wine, with a stoney, leafy, green fruit aroma	£48.50

ROSE WINE

	Bottle 250ml 175ml
20 Castillo de Piedra Tempranillo Rosé <i>Spain</i> Off-dry rosé with tempting strawberry fruit flavours	£22.50 £9.50 £7.25
21 Canyon Road White Zinfandel <i>California</i> Light-bodies with hints of strawberry, cherry flavours, watermelon and a crisp, smooth finish	£23.95 £9.95 £7.25
22 Diamarine Provence Rosé <i>Provence, France</i> This wine is bone dry with a smooth finish - highly approachable and versatile	£34.95

RED WINE

	Bottle 250ml 175ml
25 Castillo de Piedra Tempranillo <i>Spain</i> Light and fruity with soft red fruit flavours and a touch of spice on the finish	£22.50 £9.50 £7.25
26 Spearwood Shiraz <i>Australia</i> Youthful and juicy with lots of berry fruit and a touch of spice	£23.95 £9.95 £7.50
27 Ocarina Merlot <i>Chile</i> Smooth and approachable with classic dark plummy Merlot fruit	£23.95 £9.95 £7.50
28 Fleurie, Le Pigeonnier du Chapitre <i>Beaujolais, France</i> A lightish-bodies and delicately tannic red wine that has just a touch of dark fruit	£24.95
29 Bone Orchard Malbec <i>Argentina</i> A mid bodied red with soft tannins and a lovely youthful jammy dark berry aroma	£29.95 £10.95 £7.95
30 Cycles Gladiator Zinfandel <i>California, USA</i> A mid-full bodied red that shows plenty of raspberry, red plum and spice aromas	£34.95
31 Terre del Barolo, Barolo <i>Piedmont, Italy</i> This brick red wine has a complex, woody nose, with a lingering flavour of liquorice on the palate	£48.50

SPARKLING

	Bottle 125ml
House Prosecco <i>Italy</i> Light bodied with refreshing acidity and plenty of mouth filling mousse. Fresh and crisp with hints of ripe pear	£27.50 £6.95
House Rose Prosecco <i>Italy</i> Floral and red fruit, creamy finish; this is a light and off-dry sparkling rose	£28.50 £7.25
3 House Champagne <i>France</i> A Light and fresh Champagne with delicate citrus notes and an elegant finish	£45.50