

APPETIZERS

Focaccia Bread with Balsamic Vinegar and Olive Oil (GFO)(VG) **£4.50**

Marinated Olives with Sun Blushed and Roasted Vegetables (GF)(VG) **£4.50**

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) **£6.95**

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) **£6.50**

CHEF'S STARTERS

Chargrilled Squid Marinated in Garlic, Chili and Lemon with a Wild Rocket and Red Onion Salad and Fire Roasted Red Pepper Coulis (GF) **£8.95**

Warm Rustic Tomato and Five Bean Cassoulet on Toasted Sourdough topped with Fried Hens Egg (VGO)(V)(GFO) **£7.50**

Antipasto Platter selection of Cured Meats, Vegetables and Cheese served with Crusty Bread (VO)(GFO) **£9.50**

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

HENRY'S CLASSIC MAIN COURSES

Slow Roasted Silverside of Beef with a Yorkshire Pudding, Roasted and Creamed Potatoes and Seasonal Vegetables (GFO) **£16.50**

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**

Roasted Vegetable Wellington with Sautéed Potatoes, Seasonal Vegetables and a Rich Jus (VG) **£15.95**

Henry's 6oz Cheese Burger served with Lettuce and Tomato in a Seeded Brioche Bun with Skinny Fries and Onion Rings **£15.95**

CHEF'S MAIN COURSES

Surf and Turf Burger 6oz Steak Burger with Calamari Rings, Tempura King Prawn, Baby Gem, Tomato and Seafood Sauce with Sweet Potato Fries and Mixed Salad **£18.50**

Chargrilled Tuna Steak with Crushed Potatoes, Green Beans, Anchovies, Black Olives and a Chili and Plum Tomato Sauce (GF) **£19.50**

Vegetable Penne Arrabbiata with Garlic Bread and Parmesan Shavings (V)(VGO) **£14.95**

Pork Tomahawk with Sage Pomme Puree, Fricassee of Wild Mushrooms and Pancetta, Glazed Carrots and Baked Apple (GFO) **£19.95**

Plant Burger with a Cherry Tomato Salsa, Baby Gem and Garlic Mayo, Topped with Vegan Cheese in a Pretzel Bun with Skinny Fries (VG) **£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) **£18.50**

8oz Ribeye (GFO) **£21.95**

8oz Sirloin (GFO) **£22.95**

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

Cauliflower Steak (GF)(VG) **£14.95**

Add a Sauce for £3.50 Creamy Peppercorn, Diane, Port and Stilton, Garlic and Herb Butter

SALAD BAR

Butterfly Cajun Chicken Breast with Cucumber, Red Onion and a Plum Tomato Salsa with New Potatoes and Garlic Mayo (GF) **£14.95**

Pan Fried Salmon Fillet with a Classic Caesar Salad (GFO) **£15.95**

Vegan Roasted Vegetable Salad with Vegan Feta Cheese, Wild Rocket and Balsamic Glaze(VG) **£13.50**

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**

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

Homemade Cheesecake of the Day (V) **£6.95**
Classic Sticky Toffee Pudding with Caramel Sauce and Vanilla Ice Cream (V) **£6.95**
Chef's Selection of Ice Cream served in a Brandy Snap Basket with Fruit (GFO)(VGO) **£6.50**
Triple Chocolate Brownie Sundae **£7.50**
Vanilla and White Chocolate Panna Cotta with Short Bread Biscuit (V) **£6.95**
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**

STEAK NIGHT

EVERY TUESDAY & FRIDAY 5PM - 8PM
£17 Per Person*

STARTERS

Homemade Yorkshire Pudding with a Rich Onion Gravy
Chicken Liver Pate, Tomato and Onion Compote and Toasted Focaccia
Chef's Homemade Soup of the Moment with a Crusty Roll
Sautéed Creamy Garlic Mushrooms with a Mature Cheddar Toastie

ALTERNATIVE MAINS

Slow Roasted Silverside of Beef served with a Yorkshire Pudding, Roasted and Creamed Potatoes and Seasonal Vegetables
Beer Battered North Sea Haddock with Crushed Marrowfat Peas, Hand Cut Chips and Homemade Tartar Sauce
Traditional Steak and Ale Pie Served with Triple Cooked Hand Cut Chips and Mushy Peas
Henry's 6oz Cheese Burger served with Lettuce and Tomato in a Seeded Brioche Bun with Skinny Fries and Onion Rings

FROM THE GRILL

All Steaks served with Hand Cut Chips, Grilled Tomato, Sautéed Mushrooms and Onion Rings

8oz Rump Steak

8oz Sirloin Steak

*£3 Supplement Applies

8oz Rib-Eye Steak

*£2 Supplement Applies

Cauliflower Steak

Grilled Chicken Breast

Add a Sauce for £2 Creamy Peppercorn, Diane, Port and Stilton, Garlic and Herb Butter

SIDE ORDERS

£3 Each

Creamy Mashed Potato

House Salad

Panache of Seasonal Vegetables

*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*