

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

Crispy Chicken Wings coated in Toasted Sesame Seeds with a Oriental Sweet Chilli Jam (GF) **£8.50**

Breaded Medallion of Goats Cheese with a Red Pepper Chutney, Wild Rocket and Balsamic Glaze (V) **£7.95**

Kings Prawns cooked in a Tandoori Butter with Chargrilled Flat Bread and Pickled Cucumber (GFO) **£8.95**

Ham Hock Terrine with Pickled Vegetables and a Parsley and Dijon Mustard Mayonnaise (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) **£14.95**

CHEF'S MAIN COURSES

Chargrilled Lamb Kofta Burger with Pickled Red Cabbage and Raita in a Brioche Bun, Chunky Chips and Pakora Onion Rings **£18.50**

Pan Fried Sea Bass with a Sweet Pea and Saffron Risotto, Chargrilled Asparagus, and a Red Pepper Coulis (GF) **£19.50**

Pork Tomahawk with a Borlotti Bean, Pancetta and Tomato Cassoulet, Green Beans and Roasted New Potatoes (GF) **£19.95**

Roasted Beetroot and Goat Cheese Risotto finished with White Truffle Oil and Wild Rocket (V) **£14.95**

Wild Mushroom and Asparagus Linguine with Parmesan Shavings (V) **£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) **£3.50**

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

Garlic Bread **£3.50**

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**
Orange Crème Brulee with Fresh Raspberry and Shortbread 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**

**ALL
DRAFT
BEERS £4**

STEAK NIGHT

EVERY TUESDAY & FRIDAY 5:30PM - 9PM
£18.50 Per Person*

**HOUSE
WINE £14
PER
BOTTLE**

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

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

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