

APPETIZERS

- Focaccia Bread with Balsamic Vinegar and Olive Oil (GFO)(V) **£4**
- Marinated Olives with Sun Blushed Tomatoes and Roasted Vegetables (V)(GF) **£4**
- Garlic and Herb Sour Dough **£3.50**
- Anchovies in Olive Oil (GF) **£4.50**

STARTERS

- Chefs Homemade Soup of the Moment with Sourdough Bread (GFO) (V) **£6.50**
- King Prawns in a Sesame Seed Tempura Batter with a Sweet and Sour Dipping Sauce **£7.95**
- Baked Goat's Cheese on a Garlic Croute with a Rustic Celery and Apple Pesto with Pickled Vine Cherry Tomatoes (GFO) **£7.50**
- Creamy Wild Garlic Mushroom Gratin topped with a Cheddar Cheese and Chive Crumb Toasted Sour Dough (GFO) **£7.95**
- Honey Glazed, Salt and Pepper Chicken Wings (GF) **£7.50**
- Marinated Tomato and Feta Salad with Wild Rocket and Balsamic Glaze (VG) (GF) **£6.95**

SALADS

- Smoked Salmon and Prawn Salad with Cognac Marie Rose Sauce (GF) **£11.95**
- Cajun Pave Rump Steak Salad with Crispy Croutons and Garlic Dressing (GFO) **£19.50**
- Beetroot, Red Pepper, Feta and Wild Rocket Salad and Toasted Pine Nuts (GFO) (GF) **£11.95**

SIDES

All **£4.25**

- Sweet Potato Fries Triple Cooked Hand Cut Chips with Aioli Cajun Fries
- Beer Battered Onion Rings Buttered Greens Panache of Vegetables

Children's Menu

(12 Years and Under)

STARTERS

- Chef's Homemade Soup of the Moment served with Sourdough Bread (GFO) **£2.75**
- Homemade Yorkshire Pudding served in a Rich Onion Gravy (GFO) **£3**
- Garlic Bread **£3**

AND FOR THE MAIN COURSE...

- Slow Roasted Silverside of Beef served with a Yorkshire Pudding, Roasted and Creamed Potatoes and Seasonal Vegetables (GFO) **£15.95**
- Beer Battered North Sea Haddock with Crushed Marrowfat Peas, Hand Cut Chips and Homemade Tartare Sauce **£15.50-Large/£ 12. 50 - Small**
- Traditional Steak and Ale Pie served with Triple Cooked Hand Cut Chips and Mushy Peas **£15.95**
- Blackened Cajun Cod Loin with Sweetcorn Risotto and a Fire Roasted Red Pepper Salsa and Pickled Samphire (GF) **£18.95**
- Marinated Chicken Breast with a Chorizo and Five Bean Cassoulet with Roasted New Potatoes and Basil Emulsion **£17.95**
- Sweet Pea, Leek and Baby Spinach Fusilli Pasta with Fresh Mint and Garlic Crostini (VG)(GF) **£13.95**
- Spicy Pork Burger topped with Crispy Onion, Monterey Jack Cheese, Coriander Mayonnaise in a Seeded Brioche Bun with Skin on Fries and Rainbow Slaw **£16.95**
- Plant Based Burger topped with Cheddar Cheese, Pickled Gherkin, Beetroot Mayonnaise on a Toasted Bun with Sweet Potato Fries (VGO) **£13.95**

FROM THE GRILL

All Served with Flat Cap Mushroom, Roasted Beef Tomato, Beer Battered Onion Rings and Hand Cut Chips

- 100z Ribeye (GFO) **£24**
- 100z Pave Rump Steak (GFO) **£21.50**
- Chargrilled Chicken (GFO) **£18.50**
- Cauliflower Steak (GF) (V) **£13.50**
- Add a Sauce for £3.25** Creamy Peppercorn, Diane, Port & Stilton and Garlic & Herb Butter

MAIN COURSES

- Slow Roasted Silverside of Beef served with a Yorkshire Pudding, Roasted and Creamed Potatoes and Seasonal Vegetables (GFO) **£8.75**
- Crispy Chicken Goujons served with French Fries and Peas **£6.75**
- Battered Haddock with Crushed Marrowfat Peas, Hand Cut Chips and Homemade Tartare Sauce **£7.75**
- Sausage, Chips and Beans **£6.95**

HENRY'S SIX SWEETHEARTS

Homemade Cheesecake of the Day **£6.50**

Sticky Toffee Pudding, Caramel Sauce and Vanilla Ice Cream **£6.50**

Chef's Selection of Ice Creams served in a Brandy Snap Basket with Fresh Berries (GFO) (VGO) **£5.95**

Cromwell Crumble of the day Served with Vanilla Custard and Clotted Cream Ice Cream **£6.75**

Lemon Grass Panna Cotta with Malibu Marinated Pineapple & and a Coconut Crumb (GFO) **£6.75**

Warm Chocolate Brownie Ice Cream Sundae (VGO) **£7.95**

TO FINISH

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

Port **£4.50**

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

TEAS & COFFEE

Americano **£3.50** Decaf Filter Coffee **£3.50** Cappuccino **£3.95** Caffè Latte **£3.95** Latte Macchiato **£3.95**
Mochaccino **£3.95** Hot Chocolate **£3.95** Espresso **£2.95** Double Espresso **£3.95** Selection of Teas **£2.95**

SPARKLING & CHAMPAGNE

- | | Bottle
125ml |
|---|-----------------|
| 1 House Prosecco 🍷
<i>Italy</i>
Light bodied with refreshing acidity and plenty of mouth filling mousse. Fresh and crisp with hints of ripe pear | £25.95
£6.75 |
| 2 House Rosé Prosecco 🍷
<i>Italy</i>
Floral and red fruit, creamy finish; this is a light and off-dry sparkling rosé | £28.50
£6.75 |
| 3 House Champagne 🍷
<i>France</i>
A Light and fresh Champagne with delicate citrus notes and an elegant finish | £45.50 |
| 4 House Rosé Champagne 🍷
<i>France</i>
Beautiful pale salmon pink in colour, fresh and elegant with red fruit character on the palate. | £49.50 |
| 5 Taittinger Brut Réserve NV 🍷
<i>Reims, France</i>
Toasty and biscuity on the nose with a good weight of fruit in the mouth | £65 |
| 6 Taittinger Prestige Rosé NV 🍷
<i>Reims, France</i>
Palish pink in colour, with a powerful mousse. Good fruit on the palate | £75 |
| 7 Laurent-Perrier Brut NV 🍷
<i>France</i>
Golden in colour with fine bubbles, this elegant Champagne is fresh on the nose with a rounded toasty palate | £65 |
| 8 Laurent Perrier Rosé 🍷
<i>France</i>
Intensely fruity with a melange of flavours consisting of fresh strawberries, raspberries and wild cherries | £99 |
| 9 Nozeco Spumante (Alcohol Free <0.5% ABV) 🍷
<i>France</i>
Natural grape profile with fine & elegant bubbles | £15
£4.25 |

WHITE

- | | Bottle
250ml
175ml |
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| 10 Castillo de Piedra Viura 🍷
<i>Spain</i>
A crisp dry white with a delicately fruity palate and attractive floral notes on the nose | £19.95
£9.50
£7.25 |
| 11 Carta 23 Sauvignon Blanc 🍷
<i>Chile</i>
Zingy and vibrant with crisp tropical and citrus notes | £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 Yealands Sauvignon Blanc 🍷
<i>Marlborough, New Zealand</i>
This Marlborough Sauvignon is passion fruit and citrus-driven. Crisp and refreshing with lime character and a juicy flavour | £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

- | | Bottle
250ml
175ml |
|---|--------------------------|
| 20 Castillo de Piedra Tempranillo Rosé 🍷
<i>Spain</i>
Off-dry rosé with tempting strawberry fruit flavours | £19.95
£9.50
£7.25 |
| 21 Barefoot Zinfandel 🍷
<i>California</i>
Full of luscious pineapple and strawberry flavours and tastes deliciously fruity | £21.95
£9.95
£7.25 |

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| 22 Whispering Angels 🍷
<i>Provence, France</i>
This wine is bone dry with a smooth finish - highly approachable and versatile | £31.95 |
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RED

- | | 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 | £19.95
£9.50
£7.25 |
| 26 Spearwood Shiraz 🍷
<i>Australia</i>
Youthful and juicy with lots of berry fruit and a touch of spice | £22.95
£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 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 |
| 29 Cycles Gladiator Zinfandel 🍷
<i>California, USA</i>
A mid-full bodied red that shows plenty of raspberry, red plum and spice aromas | £34.95 |
| 30 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 |

Wine Expression

🍷 Very dry, light, delicate white	🍷 Spicy, peppery, warming red
🍷 Dry, herbaceous or aromatic white	🍷 Oaked, intense, concentrated red
🍷 Juicy, fruit-driven, ripe white	🍷 Dry, elegant rosé wine
🍷 Light, simple, delicate red	🍷 Rich, fruity rosé wine
🍷 Juicy, medium-bodied, fruit-led red	🍷 Sparkling wine