

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) **£4.50**

Anchovies in Olive Oil (GF) **£4.50**

STARTERS

Homemade Soup of the Moment with a Warm Crusty Roll (GFO)(V) **£6.95**

Creamy Garlic Wild Mushrooms with a Wensleydale Rarebit on Toasted Sour Dough and White Truffle Oil (GFO)(VGO) **£7.50**

Baked Camembert with Rosemary and Garlic, Toasted Focaccia and a Red Onion Marmalade (GFO) **£8.50**

King Prawns in Cajun Batter with Red Pepper and Coriander Mayonnaise **£8.50**

Spicy Beef Meatballs with a Parmesan Crumb, Rustic Tomato Sauce and Garlic Crostini **£8.50**

Classic Prawn Cocktail with a Cognac Flavoured Marie Rose Sauce (GFO) **£7.95**

Sun Blushed Tomato and Basil Bruschetta with Dressing Rocket and a Balsamic Glaze (VG, GFO) **£6.50**

THE MAIN FEAST

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**

Salmon Supreme with Sauteed Potatoes, Kale, Asparagus Spears and a Lemon Butter Sauce (GF) **£18.50**

Spinach and Pea Risotto finished with Parmesan and Truffle Oil (V)(GF) **£14.50**

Turkey Breast with Brussel Sprouts, Chestnuts, Roasted Carrots Sage and Onion Seasoning, Pigs in Blankets, Creamed and Roast Potatoes (GFO) **£16.95**

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

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

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

HENRY'S SIX SWEETHEARTS

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

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

Christmas Pudding with Brandy Sauce and a Cranberry Compote **£6.95**

Black Cherry and Brownie Sundae (V, VGO, GFO) **£7.50**

Dark Chocolate Tart with Fresh Raspberries and Clotted Cream (V) **£6.95**

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

Chef's Selection of Ice Cream with Meringue and Fresh Fruit (GFO, VGO) **£6.95**

TO FINISH

Port **£4.50**

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

TEA AND COFFEE

Americano **£3.50**

Mochaccino **£3.95**

Decaf Filter Coffee **£3.50**

Hot Chocolate **£3.95**

Cappuccino **£3.95**

Espresso **£2.95**

Caffè Latte **£3.95**

Double Espresso **£3.95**

Latte Macchiato **£3.95**

Selection of Teas **£2.95**

THE FUTURE KINGS & QUEENS

(12 Years and Under)

STARTERS

Chef's Homemade Soup of the Moment served with A Warm Crusty Roll (GFO) **£3.50**

Homemade Yorkshire Pudding served in a Rich Onion Gravy (GFO) **£3.50**

Garlic Bread **£3.50**

MAIN COURSES

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

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

Battered Haddock with Crushed Marrowfat Peas, Hand Cut Chips and Homemade Tartare Sauce **£8.50**

Sausage, Chips and Beans **£7.95**

Christmas Early Bird Menu

Monday - Saturday (25th Nov - 24th December)

12pm - 8pm

Adult 2 Courses **£25** ~ 3 Courses **£29.50**

Children 2 Courses **£20** ~ 3 Courses **£24.50**