

## APPETIZERS

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- 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

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- Chef's Homemade Soup of the Moment with a Warm Crusty Roll (GFO) (V) **£6.50**
- Baked Box Camembert with Rosemary, Garlic, Red Onion and Cranberry Jam, with Toasted Soldiers (V) (GFO) **£7.95**
- Creamy Port and Garlic Wild Mushrooms with a Wensleydale Rarebit on Toast (GFO) (VGO) (V) **£7.50**
- Oak Smoked Salmon, Pickled Vegetable with Chargrilled Dill Flat Bread with a Lemon and Parsley Creme Fraiche (GFO) **£7.95**
- Spicy Beef Meatballs topped with Parmesan and Herb Crumb with a Garlic Crostini (GFO) **£7.95**
- Baby Squid Sauteed with Chorizo, Fire Roasted Peppers, Chilli, finished with a Basil Emulsion and Toasted Sour Dough (GFO) **£7.95**

## AND FOR THE MAIN COURSE...

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- Pan Fried Salmon with a Herb Crumb, Green Bean, Anchovies and Black Olives with Roasted New Potatoes and a Vine Tomato and Butter Sauce (GFO) **£19.95**
- Slow Roasted Silverside of Beef served with a Yorkshire Pudding, Roasted and Creamed Potatoes and Seasonal Vegetables (GFO) **£15.95**
- Classic Shepherd's Pie with Honey Roasted Parsnips and Sautéed Greens (GF) **£15.95**
- Traditional Steak and Ale Pie served with Triple Cooked Hand Cut Chips and Mushy Peas **£16.50**
- Sticky Chicken Burger glazed in Soy Chilli Sauce in a Sesame Brioche Bun with Pickled Red Onion, Tempura Pepper Rings, Chicory and Walnut Slaw and Skinny Fries (GFO) **£17.95**
- Beer Battered North Sea Haddock with Crushed Marrowfat Peas, Hand Cut Chips with Tartare Sauce **£15.95 Large | £12.95 Small**
- Roasted Vegetable Wellington with Sautéed Potatoes, Sprouts, Chestnuts and Chantenay Carrots with a Rich Jus (VG) **£14.50**
- Vegetable Penne Arrabbiata with Chargrilled Focaccia and Parmesan Shavings (VG) **£13.95**
- Trio of Pork and Leek Sausage with Creamed Potato, Honey Glazed Parsnips, Carrots and Kale with Red Wine Sauce and Crispy Onions **£17.95**

## FROM THE GRILL

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- All Served with Flat Cap Mushroom, Roasted Beef Tomato, Beer Battered Onion Rings and Hand Cut Chips
- 8oz Ribeye (GFO) **£19.95**
- 8oz Sirloin Steak (GFO) **£21.95**
- 8oz Rump Steak (GFO) **£17.95**
- Chargrilled Chicken (GFO) **£16.95**
- Cauliflower Steak (GF) (V) **£13.50**
- Add a Sauce for £3.25** Creamy Peppercorn, Diane, Port & Stilton, Garlic & Herb Butter

## SIDES

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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

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- 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**

### MAIN COURSES

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- 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 (V) **£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) (V) **£5.95**

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

Dark Chocolate and Sea Salt Pot with a Black Cherry Compote and Shortbread Biscuit (V) (GFO) **£6.95**

Warm Mince Pie and Raspberry Sundae **£7.50**

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

### WHITE

- |  | Bottle<br>250ml<br>175ml  |
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| <b>10 Castillo de Piedra Viura</b> 🍷<br><i>Spain</i><br>A crisp dry white with a delicately fruity palate and attractive floral notes on the nose  | £19.95<br>£9.50<br>£7.25  |
| <b>11 Carta 23 Sauvignon Blanc</b> 🍷<br><i>Chile</i><br>Zingy and vibrant with crisp tropical and citrus notes   | £23.95<br>£9.95<br>£7.50  |
| <b>12 Morajo Pinot Grigio</b> 🍷<br><i>Venezia, Italy</i><br>A clean, fresh and youthful wine with fresh ripe yellow plum and an almost floral note on the nose   | £23.95<br>£9.95<br>£7.50  |
| <b>13 Domaine Boyar Deer Point Chardonnay</b> 🍷<br><i>Bulgaria</i><br>A light bodied and gentle Chardonnay with melon and yellow plum aromas   | £23.95<br>£9.95<br>£7.50  |
| <b>14 Yealands Sauvignon Blanc</b> 🍷<br><i>Marlborough, New Zealand</i><br>This Marlborough Sauvignon is passion fruit and citrus-driven. Crisp and refreshing with lime character and a juicy flavour | £31.95<br>£10.95<br>£8.25 |
| <b>15 Petit Chablis Baudouin Millet</b> 🍷<br><i>Burgundy, France</i><br>A clean and pure Petit Chablis with restrained fruit and light body  | £43.50                    |
| <b>16 Sancerre, Bougrier</b> 🍷<br><i>Loire, France</i><br>A well structured dry white wine, with a stoney, leafy, green fruit aroma  | £48.50                    |

### ROSE

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

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

- |  | Bottle<br>250ml<br>175ml  |
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| <b>25 Castillo de Piedra Tempranillo</b> 🍷<br><i>Spain</i><br>Light and fruity with soft red fruit flavours and a touch of spice on the finish                       | £19.95<br>£9.50<br>£7.25  |
| <b>26 Spearwood Shiraz</b> 🍷<br><i>Australia</i><br>Youthful and juicy with lots of berry fruit and a touch of spice   | £22.95<br>£9.95<br>£7.50  |
| <b>27 Ocarina Merlot</b> 🍷<br><i>Chile</i><br>Smooth and approachable with classic dark plummy Merlot fruit  | £23.95<br>£9.95<br>£7.50  |
| <b>28 Bone Orchard Malbec</b> 🍷<br><i>Argentina</i><br>A mid bodied red with soft tannins and a lovely youthful jammy dark berry aroma                               | £29.95<br>£10.95<br>£7.95 |
| <b>29 Cycles Gladiator Zinfandel</b> 🍷<br><i>California, USA</i><br>A mid-full bodied red that shows plenty of raspberry, red plum and spice aromas                  | £34.95                    |
| <b>30 Terre del Barolo, Barolo</b> 🍷<br><i>Piedmont, Italy</i><br>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