



Welcome to HENRY VIII BRASSERIE & BAR at The Kings Croft Hotel.

We are a family run business, in the heart of the community, serving high quality fresh food with amazing customer service.

Should you have any dietary requirements or special requests, allergens or just wanting to know a little bit more about our venue, please ask one of the team, who would be more than happy to assist you and make your visit special.

Please enjoy your time here with us.

Rosie and Shaun and The Management Team



Follow us on Facebook & Twitter @Kingscrofthotel



Appetizers

Homemade Focaccia Bread with Balsamic Vinegar & 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 Homemade Bread (GFO) (V)

£6.50

Garlic Wild Mushroom on Toasted Sour Dough with Cheddar , Parsley Crumb and White Truffle Oil(GFO) (VG) **£7.50**

Cajun Chicken Goujons served on Fresh Corn Salsa with Mint and Red Onion Mayo (GF) **£7.50**

Oak Smoked Salmon with Pickled Beets and Cucumber served on a Granary Sour Dough with Horseradish Cream (GFO) **£7.95**

Red Pepper and Courgette Pakoras with Pickled Red Onion Cucumber Relish (VG) **£6.95**

Asian style Pulled Beef with Oriental Pancakes , Vegetables and Hoisin Sauce **£7.30**



And for the main course

Slow Roasted Beef served with a Yorkshire Pudding, Roasted and Creamed Potatoes & Seasonal Vegetables (GFO)

£15.95

Beer Battered North Sea Haddock with Crushed Marrowfat Peas, Hand Cut Chips and Homemade Tartare Sauce

£15-Large/£12-Small

Traditional Steak and Ale Pie served with Triple Cooked Hand Cut Chips and Mushy Peas

£15.95

BBQ Bacon Cheeseburger on a Brioche Bun served with Lettuce, Tomato, Mayo, Skin On Fries and Onion Rings **£16.95**

Spicey Nduja meatball's with a Creamy Plum Tomato and Red Pepper Sauce, Linguine, Garlic Crostini and Parmesan Shavings **£16.50**

Thai Green Chicken Curry Served with Saffron and Pea Rice, Steamed Pak Choi and Thai Roti Bread (GFO) **£17.95**

Five Bean and Vegetable Chilli, Slow Braised Rice with Nacho's and Guacamole (VG) (GFO) **£13.95**

Chargrilled Tuna Steak with Asparagus Spears, Sautéed Kale, New Potatoes and a Lemon, Caper with Anchovy Butter (GF) **£18.50**

Wild Mushroom and Asparagus Risotto finished with Mascarpone, Parmesan and White Truffle Oil (VG) (GF) **£13.95**

GF = Gluten Free, GFO = Gluten Free Available, V = Vegetarian, Vg = Vegan VGO = Vegan Option Available



FROM THE GRILL

All Served with Flat Cap Mushroom, Roasted Beef Tomato,

Beer Battered Onion Rings and Hand Cut Chips

10oz Ribeye (GFO)

£24

10oz Pave Steak (GFO)

£19.50

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

SIDES

All £4.25

Sweet Potato Fries

Beer Battered Onion Rings

Hand Cut Chips with Aloli

Buttered Greens

Cajun Fries

Panache of Vegetables



HENRY'S CHILDREN'S MENU

12 years old & under

STARTERS

Chef's Homemade Soup of the Moment served with Homemade

Bread (GFO)

£2.75

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

£3

Garlic Bread

£3

MAIN COURSES

Slow Roasted Beef and Yorkshire Pudding served with Panache of Vegetables and Potatoes(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

Stem Ginger Pudding with Lemon Curd Ice Cream

£6.75

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

£8.75

To Finish

Port

£4.50

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**

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Liquor Coffee

£8.25

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

The King's Sunday Feast

APPETIZERS

Homemade Focaccia Bread with Balsamic Vinegar and Olive Oil **£4.00** (v)(gfo)

Marinated Olives with Sun Blushed Tomatoes and Roasted Vegetables **£4.00** (gf)(vg)

Anchovies in Olive Oil **£4.50** (gf)

STARTERS

Chefs Homemade Soup of the Moment with Homemade Bread **£6.50** (v)(gfo)

Creamy Garlic Wild Mushrooms on Toasted Sour Dough and a Cheddar Cheese Crumb **£7.70** (v)(gfo)

Homemade Yorkshire Pudding with Caramelised Onion Gravy **£6.50** (v)(gfo)

Ardennes Pate, Course Pork Pate with Red Onion Marmalade and Toasted Focaccia **£7.50** (gfo)

Classic Prawn Cocktail with Pickled Cucumber, Marie Rose Sauce and Granary Bread **£7.50** (gfo)

Warm Roasted Vegetable Bruschetta with Balsamic and Wild Rocket **£6.50** (vg)(gfo)

THE MAIN FEAST

Slow Roasted Silverside of Beef with a Yorkshire Pudding Roasted, Creamed Potato and Seasonal Vegetables **£15.95** (gfo)

Honey Roasted Gammon with Wholegrain Mustard Mash, Braised Savoy Cabbage, Roasted Carrots and a Rich Jus **£16.50** (gfo)

Marinated Chicken Breast with Buttered New Potatoes, Seasonal Greens and a Garlic and Mushroom Cream Sauce **£16.95** (gf)

Oven Baked Cod Loin with Crushed New Potatoes, Asparagus and a Fricassee of Garden Peas with a Creamy Tomato Sauce **£16.50** (gfo)

Wild Mushroom and Pea Risotto and Toasted Chestnuts **£13.95** (v)(gf)

Vegan Five Bean and Vegetable Chille with Braised Rice **£13.50** (vg)(gf)

Sides

Panache of Seasonal Vegetables (GF,VGO)

Honey Roasted Chantenay Carrots (GF, V)

Duck Fat Roasted Potatoes (GF)

Creamed Mash (GF)

Triple Cooked Hand Cut Chips (GF)

£4.25

PLEASE ASK TO SEE OUR DESSERT MENU