



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**

Honey Roasted Chilli Chestnuts (V)(GF)

£4

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 Rosemary Focaccia with a Parmesan Crumb(GFO) (VG) **£7.50**

Sun Blushed Tomato, Red Onion and Vegan Feta Bruschetta with Wild Rocket and Balsamic Glaze
(VG) (GF) **£7.50**

Baked Camembert Served with Crusty Bread and Onion Chutney (GFO) (V)

£8.50

Ardennes Pate (GFO) Course Pork Liver Pate served with Caramelised Red Onion and Toasted
Focaccia (GFO)

£7.50

Classic Prawn Cocktail with Pickled Cucumber , Cognac Marie Rose Sauce and Granary
Bread(GFO)

£7.50



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

Cajun Spiced Chicken Burger with Garlic Mayonnaise on a Pretzel Bun with Buttered Corn on Cob, Skin on Fries and Onion Rings

£16.50

Pork Tomahawk with Roasted New Potatoes, Braised Red Cabbage, Candied Carrots and a Cider Sauce (GF)

£18.50

Oven Roasted Cod Loin with Borlotti Bean, Pancetta and Tomato Cassoulet, Baby Potatoes and Tender Stem Broccoli (GF)

£18.50

Vegan Vegetable Wellington with Vegetable Jus, Roasted New Potatoes and Seasonal Vegetables (VG)

£13.95

Vegan Plant Based Burger Topped with Cheese, Pickled Gherkins, Beef Tomato, Baby Gem Served in a Toasted Bun with Sweet Potato Fries (VG)

£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 Sirloin (GFO)

£24

Chargrilled Chicken (GFO)

£17.50

Cauliflower Steak (GF) (V)

£13.50

Add a sauce for £3.25 Creamy Peppercorn, Diane, Port & Stilton

SIDES

All £4.25

Sweet Potato Fries

Beer Battered Onion Rings

Hand Cut Chips with Alioli

Buttered Greens

Cajun Fries



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

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 Grimsby 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

Pecan and Dark Chocolate Brownie with Vegan Ice-Cream and Fresh Fruit (VG) (GF)

£6.75

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



SANDWICHES

Served Wednesday – Saturday
12pm – 5pm only

**All sandwiches are available on White or Granary Baguettes,
and are served with French Fries and Salad Garnish**

Honey Roast Ham and Vine Plum Tomato
£10.50

Avocado, Tomato, Spring Onion, Salsa and Vegan Feta Wrap (V)
£10.50

Tuna Mayo and Pickled Cucumber
£10.50

Slow Roasted Beef and Onion Gravy
£12.50

Falafel Pitta Bread with Cucumber and Minted Yogurt (V)
£9.50

Cold Water Prawn Marie Rose Sauce with a Cognac Flavored Sauce
£10.50

Chicken Goujon with a Tomato and Chilli Chutney Wrap
£12.50

Homemade Beer Battered Fish Goujons with Tartar Sauce
£12.50

The King's Sunday Feast

APPETIZERS

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

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

Flaked Anchovies in Olive Oil **£4.00(v)** £

Anchovies in Olive Oil **£4.50(gf)**

STARTERS

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

Homemade Yorkshire Pudding with Caramelized Onion Gravy **£5.50(gfo, v)**

Ham Hock Terrine with Yorkshire Pudding **£7.50** £

Homemade Yorkshire Pudding with Caramelized Onion Gravy **£5.50(gfo, v)**

Ham Hock Terrine with Yorkshire Pudding **£7.50** £

THE MAIN FEAST

Slow Roasted Silverside of Beef with a Yorkshire Pudding Roasted, Creamed Potato and Seasonal Vegetables **£15. (gfo)**

Honey Roasted Bacon Loin with Yorkshire Pudding **£16.50(gf)**

Roasted Pimento filled with Rataouille Topped with Vegan Cheese served with New Potatoes, Asparagus Spears and Rich Tomato Sauce **£13.95(vg)(gfo)**

Pan Seared Salmon Supreme with Sautéed Potatoes, Wilted Spinach and Tender stem Broccoli with a Basil Cream Sauce **£16.50(gf)**

Wild Mushroom and Asparagus Linguine with a Garlic Crostini **£13.50 (V)**

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