

The King's Sunday Feast

STARTERS

Marinated Olives Served with Focaccia Bread, Balsamic Vinegar & Olive Oil (V)(GFO) **£4.95**

Homemade Yorkshire Pudding with Rich Onion Gravy (GFO) **£6.95**

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

Creamy Garlic and Thyme Wild Mushrooms with Parmesan Gratin and Crostini **£7.95 (GFO)(VGO)**

Classic Prawn Cocktail with Pickled Cucumber, Marie Rose Sauce and Granary Bread **£7.95 (GFO)**

Chicken Liver Parfait with Red Onion Marmalade and Toasted Focaccia **£7.95**

Vine Tomato, Red Onion and Basil Bruschetta with Wild Rocket and a Balsamic Glaze **£7.50 (VG)(GFO)**

THE MAIN FEAST

Slow Roasted Silverside of Beef with a Yorkshire Pudding, Roasted and Creamed Potatoes and Seasonal Vegetables **£16.95(GFO)**

Roasted Chicken Breast with Roasted and Creamed Potatoes and Seasonal Vegetables **£16.95 (GFO)**

Honey Roasted Gammon with Creamed Potato, Seasonal Vegetables, Duck Fat Roast Potato and a Rich Jus **£16.95 (GF)**

Oven Baked Salmon Supreme with Rosemary Potatoes, Tender Stem and a Hollandaise Sauce **£17.50 (GF)**

Vegetable Wellington with Rosemary Potatoes, Seasonal Vegetables and a Rich Jus **£15.95 (VG)**

SIDES

All £4.25 Each

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)

HENRY'S SIX SWEETHEARTS

Homemade Cheesecake of the Day (V) **£7.95**

Classic Sticky Toffee Pudding, Caramel Sauce and Vanilla Ice Cream (V) **£7.50**

Chocolate Brownie Sundae **£7.50**

Cromwell Crumble of the Day with Vanilla Custard and Clotted Cream Ice Cream (V) **£8.95**

Chef's Selection of Ice Cream with Meringue and Fresh Fruit (GFO, VGO) **£7.50**

White Chocolate Creme Brulee with a Shortbread Biscuit **£8.25**

TO FINISH

Port **£4.50**

Chef's Selection of English Cheeses served with Artisan Biscuits and Chutney **£9.25**

TEA AND COFFEE

Americano **£3.95**

Mochaccino **£4.25**

Decaf Filter Coffee **£3.95**

Hot Chocolate **£4.25**

Cappuccino **£4.25**

Espresso **£3.25**

Caffè Latte **£4.25**

Double Espresso **£4.25**

Latte Macchiato **£4.25**

Selection of Teas **£3.95**

THE FUTURE KINGS & QUEENS

(12 Years and Under)

STARTERS

Chef's Homemade Soup of the Moment served with A Warm Crusty Roll (GFO) **£4.00**

Homemade Yorkshire Pudding served in a Rich Onion Gravy (GFO) **£4.00**

Garlic Bread **£4.00**

DESERTS

Chefs selection of Ice Creams **£4.95**

Chocolate Brownie & Ice Cream **£4.95**

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**

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