

# The King's Sunday Feast

## APPETIZERS

---

Focaccia Bread with Balsamic Vinegar and Olive Oil **£4.50** (V)(GFO)

Marinated Olives with Sun Blushed Tomatoes and Roasted Vegetables **£4.50** (GF)(VG)

Anchovies in Olive Oil **£4.50** (GF)

## STARTERS

---

Chefs Homemade Soup of the Moment with A Warm Crusty Roll **£6.50** (V)(GFO)

Creamy Garlic and Thyme Wild Mushrooms with Parmesan Gratin and Crostini **£7.50** (GFO)(VGO)

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

Chicken Liver Parfait with Red Onion Marmalade and Toasted Focaccia **£7.50**

Vine Tomato, Red Onion and Basil Bruschetta with Wild Rocket and a Balsamic Glaze **£6.50** (VG)(GFO)

## THE MAIN FEAST

---

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

Roast Turkey Breast with Seasoning, A Pig in Blanket, Roasted and Creamed Potatoes and Seasonal Vegetables **£15.95** (GFO)

Honey Roasted Gammon with Creamed Potato, Seasonal Vegetables, Duck Fat Roast Potato and a Rich Jus **£16.50** (GF)

Oven Baked Salmon Supreme with Rosemary Potatoes, Tender Stem and a Hollandaise Sauce **£16.95** (GF)

Vegetable Wellington with Rosemary Potatoes, Seasonal Vegetables and a Rich Jus **£13.95** (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)

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

## 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**

Chef's Selection of Ice Creams served in a Brandy Snap Basket with Fruit (GFO) (VGO) **£6.50**

Triple Chocolate Brownie Sundae **£7.50**

Orange Crème Brûlée with Fresh Raspberry and Shortbread Biscuit (V) **£6.95**

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

## TO FINISH

---

Port **£4.50**

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

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