

The King's Sunday Feast

Sunday 12pm-6pm

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 **£14.95** (VG)

SIDES £3.50

Panache of Seasonal Vegetables (GF)(VGO)

Buttered Greens (GF) (V)

Duck Fat Roasted Potatoes (GF)

Pigs in Blankets

HENRY'S SWEETHEARTS

Bakewell Tart Sundae £7.50

Chocolate and Orange Pot with Homemade Shortbread (GFO) £6.95

Homemade Cheesecake of the Day (V) £6.95

Classic Sticky Toffee Pudding with Caramel Sauce and Vanilla Ice Cream (V) £6.95

Chef's Selection of Ice Cream served with Chocolate Soil, Crushed Meringue and Fruit (GFO)(VGO) £6.50

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

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

SWEETS

Children's Selection of Ice Cream (GFO, VGO) £4.00