



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**

Vanilla & White Chocolate Panna Cotta with Short Bread Biscuit (V) **£6.95**

Triple Chocolate Brownie Sundae **£7.50**

Black Cherry and Brownie Sundae (V, VGO, GFO) **£7.50**

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

Chef's Selection of Ice Cream with Meringue and Fresh Fruit (GFO, VGO) **£6.95**

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