



HENRY VIII
BRASSERIE & BAR

A la Carte Menu

Pre Starter

Homemade Bread served with Marinated Olives and a Balsamic and Olive Oil Dip
£2.00 per person

Tomato and Parma Ham Bruschetta with Buffalo Mozzarella
£3.00 per person

Starters

Panko Crusted Belly Pork served with a Cider Apple and Thyme Sauce
£6.50

Classic Prawn Cocktail served on Dressed Leaves with a Cognac Flavoured Marie Rose Sauce
£5.50

Homemade Smooth Chicken Liver Pate with a Sweet Onion Marmalade and Toasted Spiced Bread
£6.50

Sautéed Creamy Garlic Mushrooms topped with a Welsh Rarebit and Sour Dough Croute
£5.95

Saffron Poached Pear with Roquefort Cheese, Candied Walnuts and Balsamic Jelly
£6.50

Smoked Mackerel served on a Fennel and Orange Salad with a Horseradish Cream
£6.95

Homemade Large Yorkshire Pudding with Red Wine and Onion Gravy
£4.50

Chef's Soup of the Moment with Homemade Warm Bread
£4.50

Sautéed Chilli King Prawns with a Soy Glaze, Asian Slaw and Toasted Sesame Seeds
£7.50



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Main Course

Old Favourites

Homemade Steak and Ale Pie served on Mushy Peas with Red Wine Gravy and Hand Cut Chips
£12.50

Beer Battered Haddock with Hand Cut Chips, Tartar Sauce and Mushy Peas
£11.25

Homemade Chorizo and Chilli Burger topped with Cheese and
served with Hand Cut Chips and a Sweet Corn Relish
£11.25

Wild Mushroom and Spinach Risotto topped with Crispy Leeks and Parmesan Tuile
£10.50

Chef's Specials

Roasted Duck Breast served Pink on Sautéed Greens and a Potato Fondant
£19.95

Slow Cooked Lamb Shank served on Champ Potatoes with Honey Glazed Carrots and Parsnips
£19.50

Tandoori Spiced Spatchcock Chicken served with Bombay Potatoes and Raita Sauce
£18.50

Grilled Sea Bass Fillet, Sweet Potato Medallions, Asparagus Spears and Salsa Verdi
£21.50

Roasted Pimento filled with a Spiced Ratatouille and Buffalo Mozzarella
£11.50

Artichoke and Red Pepper Pasta Crumbled Goats Cheese and Pesto Dressing
£11.50



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From the Grill

All served with Sautéed Mushroom, Grilled Tomato and Hand Cut Chips

All our beef is locally sourced and dry aged for 28 days

10oz / 20oz Rump Steak
£13.50 / £19.95

10oz / 20oz Sirloin Steak
£17.50 / £27.95

10oz / 20oz Rib-Eye Steak
£18.50 / £28.95

8oz Fillet Steak
£22.50

Sauces to accompany your Steak (£2.50)

Creamy Peppercorn and Brandy, Port and Stilton, Diane Sauce, Teriyaki

Side Orders (£2.50)

Hand Cut Chips and Aioli

French Fries

House Salad

Buttered New Potatoes

Homemade Battered Onion Rings

Panache of Seasonal Vegetables

Green Beans and Pancetta



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Homemade Desserts

Sticky Toffee Pudding with Salted Caramel Sauce and Vanilla Ice Cream
£6.50

Cheesecake of the Day
£6.50

Dark Chocolate Brownie with White Chocolate Ice Cream and Butterscotch Sauce
£5.50

Iced Plum Parfait served with Cognac Soaked Cherries
£5.50

Chefs Selection of Ice Creams served with a Fruit Compote and Brandy Snap Shards
£5.50

Chefs Selection of Cheeses served with Celery, Grapes, Fig Chutney and Water Biscuits
£8.50

Tea and Coffee

Freshly Brewed Filter Coffee - £1.95

Cappuccino - £2.95

Latte - £2.95

Espresso - £1.50

Double Espresso - £2.00

Americano - £2.20

Macchiato - £2.20

Mocha - £2.95

Flat White - £2.00

Selection of Teas - £1.95



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Liquor Coffees (£4.95)

Tartan Coffee

A Dram of Scotch with Hot Coffee and Floated Cream, served with a Shortbread Biscuit

Irish Latte

Perfectly Balanced, Hot Milk, Coffee and Baileys Irish Cream Liqueur for the Perfect after Dinner Drink

Cafe Royale

Courvoisier served with Strong Hot Coffee and Floated Cream

Spicy Jamaican Coffee

Captain Morgan's Spiced Rum over Hot Coffee topped with Floated Cream

Italian Coffee

Disaranno Amaretto with strong Hot Coffee, topped with Floated Cream

Seville Coffee

An Exquisite Blend Cointreau and Freshly made Coffee topped with Floated Cream

Cognac

Single £5.00

Double £7.00

Remy Martin VSOP

Hennessy VS

Vintage Port

50ml £7.00

Taylor's 10 Year Old Tawny

Warre's Quinta Da Cavadinha Vintage



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Children's Menu
Up to 12 Years Available All Day

Starters

Chef's Homemade Soup of the Moment served with Homemade Bread
£2.95

Sautéed Creamy Garlic Mushrooms^(V) served with a Mature Cheddar Toastie
£2.95

Homemade Yorkshire Pudding served in a Rich Onion Gravy
£2.95

Mains

Traditional Roast Beef served with a Yorkshire Pudding, Potatoes and
a Panache of Seasonal Vegetables
£6.95

Chicken Goujons served with French Fries and Peas
£5.50

Deep Fried Breaded Scampi served with Hand Cut Chips and Tartar Sauce
£5.95

Beer Battered Haddock Fillet served with French Fries, Mushy or Garden Peas
£6.95

Desserts – All £2.95

Double Chocolate Fudge Cake with Vanilla Ice Cream

Selection of Ice Creams with a Fruit Coulis

Vanilla Cheesecake with a Red Berry Compote



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Lunchtime Offer

Available Mon - Sat (12 - 4pm)

1 Course - £8.95 / 2 Course - £10.95 / 3 Course - £12.95

Starters

Chef's Homemade Soup of the Moment served with Homemade Bread

Sautéed Creamy Garlic Mushrooms^(V) served with a Mature Cheddar Toastie

Classic Prawn Cocktail served with a Marie Rose Sauce and Dressed Leaves

Yorkshire Pudding served with a Rich Onion Gravy

Chicken Liver Pâté served with a Tomato and Onion Compote and Homemade Spiced Bread

Mains

Beer Battered Haddock Fillet served with Hand Cut Chips and Mushy Peas

Chargrilled Chicken Salad served with Buttered New Potatoes and House Dressing

Homemade Steak and Guinness Pie with Shortcrust Pastry, Hand Cut Chips and Mushy Peas

Scampi and Hand Cut Chips served with Garden Peas and Homemade Tartar Sauce

Traditional Roast Silverside of Beef served with a Yorkshire Pudding, Potatoes and a Panache of Seasonal Vegetables

Wild Mushroom and Spinach Risotto topped with Crispy Leeks a Parmesan Tuile

Vegetable Caponata served with Toasted Sour Dough, Sautéed Potatoes and Toasted Pine Nuts

Desserts

Homemade Sticky Toffee Pudding served with a Hot Caramel Sauce and Vanilla Ice Cream

Vanilla Cheesecake served with a Red Berry Compote

Selection of Ice Creams Served in a Brandy Snap Basket with a Fruit Compote



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Sandwiches

Available Mon - Sat (12 - 5pm)

Served on either White or Brown Bloomer, Toasted Ciabatta and accompanied with Hand Cut Chips and Salad Garnish

Hot Roast Silverside of Beef with Onion Gravy
£6.50

Honey Roast Ham with English Mustard
£6.50

Tuna Mayonnaise and Cucumber
£6.50

Mature Cheddar and Pickle ^(v)
£6.50

Cold Water Prawns with a Rich Marie Rose Sauce
£7.50

Scottish Smoked Salmon and Cream Cheese
£7.50

Wraps

Floured Tortilla Wrap, accompanied with Hand Cut Chips and Salad Garnish

Deep Fried Plaice, Baby Leaf and Homemade Tartar Sauce
£6.50

Deep Fried Crispy Chicken Goujons with Garlic Mayonnaise
£6.50



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Afternoon Tea (12 - 4pm)
(Pre-order only. 24hrs Notice Required)

Traditional Afternoon Tea

Finger Sandwiches (Served on a selection of white and granary bread)
(Honey Roast Ham and Mustard, Mature Cheddar Cheese and Pickle,
Cucumber and Sea Salt, Scottish Smoked Salmon and Cream Cheese)

Fresh Homemade Scone with Clotted Cream

Selection of Cakes with your Choice of Tea or Coffee
£13.50 Per Person

Pimms Afternoon Tea

Traditional Afternoon Tea served with a Tall Glass of Refreshing Pimms,
Fruit and Lemonade
£16.95 Per Person

Prosecco Afternoon Tea

Traditional Afternoon Tea served with a Flute of Prosecco
£16.95 Per Person

Fizz

Italy Lyric Prosecco Extra Dry NV

A good mousse is flowed by green fruit on the nose and an off-dry but citrusy palate
125ml - £4.50, Bottle £21.95

Ponte Aurora Rose

Cherry pink in colour with a decent amount of sparkle, this is a light and
off-dry sparkling rosé
Bottle - £23.95

Why not treat yourself to a Bottle of House Champagne
£34.95



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Sunday Carvery (12-4pm)

Starters

Chef's Homemade Soup of the Moment served with Homemade Bread
£4.50

Chicken Liver Pâté served with a Tomato and Onion Compote and Homemade Spiced Bread
£5.50

Sautéed Creamy Garlic Mushrooms^(V) served with a Mature Cheddar Toastie
£4.95

Classic Prawn Cocktail served with Mixed Leaves and a Rich Marie Rose Sauce
£5.50

Homemade Yorkshire Pudding served with a Rich Onion Gravy
£3.95

Carvery

Adult Carvery: Your Choice of 3 Meats, Fish of the Day or our Vegetarian Option
£10.50

Child Carvery (up to 12 years): Your Choice of 3 Meats, Fish of the Day or our Vegetarian Option
£6.50

Desserts

Double Chocolate Fudge Cake served with Vanilla Ice Cream
£4.50

Vanilla Cheesecake served with Red Berry Compote
£4.50

Homemade Sticky Toffee Pudding served with a Hot Caramel Sauce and Vanilla Ice Cream
£4.50

Chef's Selection of Ice Creams served in a Brandy Snap Basket with a Fruit Coulis
£4.50

Dessert of The Day



HENRY VIII
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Sunday Night Carvery & Hot Buffet
Served From 5pm-8pm

Starters

Chef's Homemade Soup of the Moment served with Homemade Bread
£4.50

Chicken Liver Pâté served with a Tomato and Onion Compote and Homemade Spiced Bread
£5.50

Sautéed Creamy Garlic Mushrooms^(v) served with a Mature Cheddar Toastie
£4.95

Classic Prawn Cocktail served with Mixed Leaves and a Rich Marie Rose Sauce
£5.50

Homemade Yorkshire Pudding served in a Rich Onion Gravy
£3.95

Carvery and Hot Buffet

Your choice from a minimum of 5 hot dishes

Adults: £10.50. Children (up to 12 years): £6.50

Desserts

Chocolate Fudge Cake served with Vanilla Ice Cream
£4.50

Vanilla Cheesecake served with Red Berry Compote
£4.50

Homemade Sticky Toffee Pudding served with a Hot Caramel Sauce and Vanilla Ice Cream
£4.50

Chef's Selection of Ice Creams served in a Brandy Snap Basket with a Fruit Coulis
£4.50

Dessert of The Day



HENRY VIII
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Tuesday Night is Steak Night (5pm - Late)
£12 Per Person*

Starters

Homemade Yorkshire Pudding served with a Rich Onion Gravy

Chicken Liver Pâté served with a Tomato and Onion Compote and Homemade Spiced Bread

Chef's Homemade Soup of the Moment served with Homemade Bread

Sautéed Creamy Garlic Mushrooms ^(v) served with a Mature Cheddar Toastie

Classic Prawn Cocktail served with Marie Rose Sauce and Dressed Leaves

Mains

All steaks served with Hand Cut Chips, Grilled Tomato and Sautéed Mushrooms

10oz Rump Steak (20oz Rump £5.00 supplement)

10oz Sirloin Steak (£4.00 supplement)

10oz Rib-Eye Steak (£5.00 supplement)

8oz Fillet Steak (£8.00 supplement)

10oz Teriyaki Rump Steak

Chargrilled Chicken Salad served with Buttered New Potatoes and House Dressing

Vegetable Caponata served with Toasted Sour Dough, Sautéed Potatoes and Toasted Pine Nuts

Beer Battered Haddock Fillet served with Hand Cut Chips, Mushy Peas and Tartar Sauce

Sauces to accompany your Steak (£2.50)

Creamy Peppercorn and Brandy, Port and Stilton, Diane Sauce, Teriyaki Sauce

Side Orders (£2.50)

Homemade Battered Onion Rings, Green Beans and Pancetta,
Buttered New Potatoes and House Salad