



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

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### Starters

Crispy Belly Pork Pieces served with a Thyme and Apple Sauce  
£6.50

Homemade Smooth Chicken Liver Pate served with Toasted Spiced Bread and Red Onion Chutney  
£6.50

Deep Fried Breaded Brie with Cumberland Sauce and Dressed Rocket  
£5.50

Chicken and Leek Terrine served with a Celeriac Remoulade and a Micro Herb Salad  
£6.95

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

Wild Mushroom and Asparagus Fricassee served on Toasted Sour Dough with a Blue Cheese Crumb  
£5.50

Smoked Salmon and Prawn Timbale with Pickled Cucumber and Sauce Vierge  
£6.95



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**Main Course**

**Old Favourites**

Homemade Steak and Ale Pie Topped with Mashed Potatoes served on Mushy Peas  
and a Red Wine Gravy  
£13.50

Beer Battered Haddock with Hand Cut Chips, Tartar Sauce and Mushy Peas  
£12.95

Wild Mushroom, Spinach and Blue Cheese Gnocchi in a White Wine Cream Sauce  
£11.95

**Chef's Specials**

Lamb Three Ways - Cutlet, Liver and Shepherd's Pie with Crushed Peas and Redcurrant Jus  
£21.50

Honey Glazed Duck Breast with Vegetable Stir Fry and Egg Noodles and Toasted Sesame Seeds  
£19.50

Braised Brisket of Beef on a Parsnip Puree, Roasted Carrots and Goose Fat Potatoes  
£18.50

Salmon and Haddock Fish Cake served with Homemade Tartar Sauce and Pont Neuf Potatoes  
£17.50

Traditional Spaghetti Carbonara Cooked with Pancetta and Parmesan Topped  
with Grilled Chicken Breast  
£18.50

Vegetable Curry served with Basmati Rice, Poppadums and Lime Pickle  
£15.50



## HENRY VIII BRASSERIE & BAR

### **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, Creamy Diane Sauce with Mushrooms and Mustard,  
Teriyaki

### **Side Orders (£2.50)**

Hand Cut Chips and Aioli

Creamy Mashed Potato

House Salad

Sauteed Sugar Snap Peas with Toasted Almonds

Homemade Battered Onion Rings

Chefs Selection of Seasonal Vegetables

Green Beans Wrapped in Bacon



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## Homemade Desserts

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

Apple Tarte Tatin Served with Madagascan Vanilla Ice-cream  
£5.50

Cheesecake of the Day  
£6.50

Dark Chocolate and Caramel Tart with Cornish Clotted Cream and Raspberry Coulis  
£5.50

Classic Crème Brulee with Italian Biscotti  
£6.50

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

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**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<sup>(V)</sup> 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<sup>(V)</sup> served with a Mature Cheddar Toastie

Homemade Smooth Chicken Liver Pate served with Toasted Spiced Bread and Red Onion Chutney

Classic Prawn Cocktail served with Marie Rose Sauce and Dressed Leaves

**Mains**

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

Homemade Shortcrust Pie Topped with Creamy Mash served on Mushy Peas

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

Battered Scampi, Chips and Tartare Sauce and Peas

Wild Mushroom, Spinach and Blue Cheese Gnocchi in a White Wine Cream Sauce

**Desserts**

Classic Crème Brulee with Italian Biscotti

Homemade Cheesecake of the Moment

Dark Chocolate and Caramel Tart with Cornish Clotted Cream and Raspberry Coulis



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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 <sup>(v)</sup>  
£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 (12-8pm)

### Starters

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

Homemade Smooth Chicken Liver Pate served with Toasted Spiced Bread and Red Onion Chutney  
£5.50

Sautéed Creamy Garlic Mushrooms<sup>(V)</sup> 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

Homemade Cheesecake of the Moment  
£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



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

**Starters**

Homemade Yorkshire Pudding served with a Rich Onion Gravy

Homemade Smooth Chicken Liver Pate served with Toasted Spiced Bread and Red Onion Chutney

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

Sautéed Creamy Garlic Mushrooms <sup>(v)</sup> 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 £6.50 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 Curry served with Basmati Rice, Poppadum's and Lime Pickle

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, Creamy Diane Sauce with Mushrooms and Mustard,  
Teriyaki

**Side Orders (£2.50)**

Homemade Battered Onion Rings, Green Beans wrapped in Bacon,  
Creamy Mashed Potato and House Salad