



BAR MENU

Food Allergy Disclaimer: Please inform a member of staff of any food allergies or intolerances before ordering. V = Vegetarian, VG = Vegan. For gluten-free options, please ask a member of staff.

MAIN MENU

Pie of the Day **16.50**
Smoked mash, market vegetables, gravy

Sirloin Steak **21.50**
Pomme paille, rocket & red onion salad
Choice of CAFFE DE PARIS or peppercorn sauce

Veggie Burger (VG) **14.50**
Thick and creamy vegan cheese sauce, Tennessee style bun, homemade chutney, Salad & fries

Cross Keys 6oz Steak Burger **17.50**
Thick and creamy cheese sauce, Tennessee style bun, homemade chutney
Salad & fries

Thai Tofu Green Curry (VG) **15.50**
Sticky rice, fresh Asian vegetables

Thai Green Chicken Curry **16.50**
Sticky rice, fresh Asian vegetables

Savoury Pancake (VG) **15.50**
Wild mushrooms, chestnut, vegetable velouté
Vegan Cheese & herb crust

Add pulled pork: +£2.50
Upgrade to blue cheese: +£2.50

SIDES

Mash (plain / smoked / truffle) **4.50**

Fries **4.50**

Market vegetables **4.75**

Baby leaf salad **4.50**

SNACKS

Honey & mustard glazed cocktail sausages **6.50**

Curried hummus Flatbread (VG) **6.50**

Bread basket olive oil & sea salt **5.50**

Pommes dauphine **6.50**
Parmesan, chopped chive & truffle oil (V)

Baba ghanoush **7.00**
olive oil toasted sourdough & gremolata (VG)

Smoked mackerel pâté **7.50**

Butcher & Charcuterie Board

Honey glazed cocktail sausages
Selection of cured meats (3 types)
Cheese selection (2 varieties)
Seasonal salad, pickles

14.50 pp

Vegetarian Sharing Board (VG)

Baba ghanoush, Curried hummus
Grilled vegetables, Mixed salad
edible flowers, Greek olives

13.00 pp

Fisherman's Board

Salmon gravlax, Smoked mackerel pâté
Fresh salad
Pickled cockles, Smoked salmon & Lemon

13.00 pp

BAR DESSERTS

Tiramisu **7.50**

Chocolate brownie, vanilla ice cream **7.00**

Selection of ice creams **6.00**

Affogato **6.50**

Cheesecake, berry compote **7.50**



À LA CARTE MENU

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STARTERS

Steak tartare **12.50**

Egg yolk purée, pomme paille, toasted sourdough, gremolata

French onion soup **11.00**

Gruyère crouton, baguette

Grilled aubergine (VG) **10.50**

Aubergine purée, heritage tomato salsa, Salsa Verde, edible flowers & herb oil

Salmon & prawn terrine **11.00**

Avocado purée, Compressed Cucumber and parsley tuile

MAIN MENU

Stuffed Corn-fed chicken ballotine **23.00**

Wild mushrooms, pancetta, baby onion, chervil & lentil fricassee

Entrecôte steak **26.50**

Pommes Neuf, rocket & red onion salad
CAFÉ DE PARIS BUTTER or peppercorn sauce

Sea bass fillet **24.50**

Pommes dauphine, butter-poached baby gem, lemon zest, micro basil and Basil foam

Cauliflower three ways (VG) **19.50**

Grilled, Pickled and deep fried
Salsa verde, toasted hazelnut and chives

À LA CARTE DESSERTS

Rum baba milk sorbet **9.50**

Tiramisu **9.50**

French toast **9.00**

Chocolate ice cream, honeycomb, hazelnut crumb

Coconut panna cotta **8.50**

Mango & mint salsa, coconut Sorbet (VG)

Cheese Platter **10.50**

3 Cheeses

Tomato chutney, frozen grapes, crackers, celery and selection of cheeses **15.00**

5 Cheeses

OWNER'S CHOSEN WINE

more on the full wine list

Red

MERLOT CORTEFRESCA 12.5% 75CL

Ruby red in colour, with a raspberry and huckleberry aroma and fruited and rounded on the palate

26

White

PINOT GRIGIO CORTEFRESCA 11% 75CL

Straw yellow with green reflections, it has aromas of crusty bread and green apple while being fresh and very drinkable on the palate

26

EXTRAS

Extra bread / flatbread **2.50**

Extra cheese **4.00**

Olives **3.50**



KIDS MENU

MAIN MENU

Tomato soup (VG) **6.50**

Mac & cheese
with garlic bread (V) **7.50**

Mini sausages
Mash, gravy & peas **8.00**

Chicken goujons
fries & garden peas **8.50**

Pesto pasta
with garlic bread **7.50**

Tomato pasta
with garlic bread **7.00**

KIDS DESSERTS

Brownie & Ice cream **4.50**

French toast, honeycomb, ice
cream & hazlenut crumb **4.50**

Ball of fresh berries **4.50**

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