

THE  
**CROSS KEYS**  
COUNTRY PUB & KITCHEN

**Lunchtime special 2 courses £15 / 3 courses £18**

**While you wait**

Artisan bread, olive oil & pesto dip, olive oil & balsamic dip £5 **V**

Chickpea hummus served with flatbread £3 **V**

Marinated olives £3 **GF V**

King Prawns wrapped in filo pastry with a  
sweet chilli dip £4

Bitesize honey glazed chorizo £4

**Sharing Boards**

The Green's Board

Breaded brie, spiced hummus, parmigiana rolls, potato  
and red onion frittata, olives & artisan bread £13

Fritto Misto

Cajun fried calamari, fried king prawns, deep fried baby  
octopus, sweet chilli dip & artisan bread £15

Chef's Board

Bitesize honey glazed chorizo, sticky chicken wings, mini  
beef burgers, pork belly, beetroot slaw  
& artisan bread £15

**Starters**

Soup of the day with homemade artisan bread £5 **V**

Cajun spiced calamari with a sweet chilli dip £7

Country style game terrine, steaky bacon & spiced apricot jam £7

Courgette & beetroot risotto with aged parmesan - Starter £6/Main £12 **V GF**

Pan seared King Prawns in a chilli, garlic & butter sauce £8 **GF \*£2 supplement**

Heritage wine tomatoes, mini buffalo mozzarella and basil pesto £8 **V GF \*£2 supplement**

**Mains**

Romano pepper stuffed with quinoa & goats cheese, roasted sweet potato & butternut squash,  
Savoy cabbage, shallot & herb dressing £14 **V GF**

Local beer batter crispy cod, salted triple cooked chips, minted peas & tartar sauce £13

Grilled beef burger, brioche bun, crispy bacon, creamy cheese sauce & triple cooked chips £14

Free range chicken supreme, dauphinoise potato, honey glazed carrots,

Tender stem broccoli & creamy pesto sauce £15 **GF**

Homemade tagliatelle pasta, chorizo, king prawns & spinach in a tomato sauce £15

Homemade fusilli pasta, cherry tomatoes & oyster mushrooms with a white wine sauce £13 **V**

Homemade steak & ale pie, creamy mashed potato, tender stem broccoli & gravy £14

Slow cooked Jacobs ladder beef ribs, sticky barbeque sauce, crispy shallot,

beetroot coleslaw & fries £17 **\*£2 supplement**

Salmon fillet, fennel, sautéed new potatoes, butternut squash puree &

roasted baby beetroot £17 **GF \*£2 supplement**

Fillet of seabass, sautéed new potatoes, bok choy with a mango and chilli salsa £16 **GF \*£2 supplement**

28 day dry aged 8oz Sirloin or 8oz Ribeye served with triple cooked chips, grilled tomato, Portobello mushrooms &  
your choice of peppercorn or stilton sauce £22 **GF \*£8 supplement**

**Sides (all £3)**

Triple cooked chips | Sweet potato fries | Fries  
Vegetables | Mixed leaf salad | Crispy onion rings

Please notify a member of our team if you have any allergies or intolerances.  
The following dishes are suitable for: **V** - Vegetarian/ **GF** - Gluten free