

THE
CROSS KEYS
COUNTRY PUB & KITCHEN

While you wait

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

Spiced chickpea hummus served with flatbread £4 V

Marinated olives £4 GF V

King Prawns in a tempura batter £4

Bitesize honey glazed chorizo £4

Sharing Boards

The Greens Board

Breaded brie, spiced hummus, parmigiana rolls, Padron peppers, olives & artisan bread £13

Fritto Misto

Cajun fried calamari, fried king prawns, breaded whitebait, sweet chilli dip & artisan bread £15

Antipasto Board

A selection of cured Italian meats, Buffalo mozzarella, grilled mixed vegetables, Sicilian olives & artisan bread £17

Starter

Soup of the day with homemade artisan bread £6 V *GF available

Cajun spiced calamari with a sweet chilli dip £7

Mini mozzarella, heirloom tomatoes & basil pesto £9 V *GF available

Pan seared King Prawns in a chilli, garlic & butter sauce £9 *GF available

Confit duck bon bons, plum purée, pickled mooli & spring onions £8

Mangetout, spinach & oyster mushroom risotto with aged parmesan & Sicilian olive oil **Starter £7 | Main £14 V GF**

Mains

Aubergine parmigiana, layered with tomato sauce, basil & mozzarella cheese £14 V GF

Slow cooked beef blade, pomme puree, hispi cabbage, roasted butternut squash & a red wine jus £18 GF

Tagliatelle in gorgonzola cream sauce, oyster mushrooms & toasted walnuts £14

Local beer batter crispy cod, salted triple cooked chips, minted peas & tartar sauce £14

Rack of Lamb, fondant potato, grilled asparagus, pea puree & red wine jus £23 GF

Grilled swordfish, beetroot puree, citrus & fennel salad £17 GF

Free range chicken supreme, fondant potato, honey glazed carrots, grilled asparagus & red pepper sauce £15 GF

Spaghetti, heritage tomatoes, basil purée, artichokes & creamy burrata £15 V

Grilled beef burger, brioche bun, crispy bacon, applewood cheddar, beetroot slaw & triple cooked chip £14

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

Pan seared Seabass, sautéed potatoes, bok choy with mango & chilli salsa £17

The Grill

28-day dry aged 8oz Sirloin steak £24 GF

28-day dry aged 10oz Ribeye steak £27 GF

32-day dry aged 8oz fillet on the bone £29 GF

served with triple cooked chips, grilled tomato, portobello mushrooms & your choice of peppercorn or stilton sauce

Sides (all £4)

Triple cooked chips | Sweet potato fries | Fries | Grilled asparagus

Mixed vegetables | Mixed leaf salad | Salted Padron peppers

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/