

THE CROSS KEYS

Aperitifs

Paloma / Hugo's Gin Spritz / Tommy's Margarita / Sapling Negroni

Pub Snacks

Gordal olives	5.00
Hobbs House breads, salted butter, cold-pressed rapeseed oil, aged balsamic (v)	5.00
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	9.50
'Nduja Scotch egg	8.00
British charcuterie: Suffolk salami, Cornish pork rilletes, air-dried ham, house pickles	16.00

Starters

Grilled courgettes, Isle of Wight tomatoes, burrata, pangritata, basil (pb)	12.00
Brixham crab arancini, tomato fondue, saffron aioli, Parmesan	16.00
Roasted heritage carrots, whipped feta, smoked chilli oil, pumpkin seed dukkah (pb)	12.00
Onglet steak tartare, cured yolk, American mustard, Old Winchester	17.00
Scottish King scallops, peas, radish, pancetta	18.00

Mains

Aubergine and chickpea curry, mango yoghurt, cauliflower pakora, coriander chutney, poppadom's (pb)	18.00
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	19.00
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	22.00
Potato gnocchi, hen of the woods, peas, broad beans, truffle, crispy egg (v)	22.00
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	22.00
Corn fed chicken, polenta, old winchester, sprouting broccoli, spinach, chicken crackling	24.00
Daily fish, sea vegetables, brown shrimp and herb butter sauce	28.00
Rose veal Milanese, fried duck egg, caper and mustard sauce, smoked mash	29.00

Steaks

Our Aberdeen Angus and Hereford cross beef from Walter Rose is 35-day dry-aged on the bone using Himalayan salt. Served with garlic butter, watercress salad, your choice of thick-cut chips or skin-on fries.

Onglet (best served rare-medium)	28.00
8oz ribeye	38.00
Chateaubriand to share	85.00
Béarnaise / Peppercorn	2.50

Sides

Koffmann's thick-cut chips or skin-on fries (v)	5.50	English garden salad, radish and herbs (pb)	5.50
Grilled courgettes, heritage tomatoes, basil (pb)	6.50	Jersey Royals, garlic and chive butter (v)	6.50
Sprouting broccoli, chilli and almonds (v)	6.50	Posh fries: truffle aioli, Parmesan, chives (v)	6.50



Team Rewards - Please note we will add an optional 12.5% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info - (v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Scan the QR code for full calorie information.



Puddings

Wye Valley rhubarb and apple crumble, almonds, honeycomb ice cream (v)	8.00
Knickerbocker glory, Cheddar Valley strawberries (v)	9.00
Valrhona chocolate delice, butterscotch, banana praline, hazelnut wafer (v)	10.00

Cheese

A selection of British artisan cheese, selected by our chefs.

Served with caramelised apple chutney, pickles, candied walnuts, sourdough crackers **16.95**

Try a glass of Cockburn's port to go with your cheese

Nearly Full?

Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v) **5.95**

Affogato, Madagascan vanilla ice cream, illy espresso, little biscuit (v) **6.50**

Add a shot of Cotswold Distillery Cream liquor for the perfect after dinner treat

Food for thought: £1 from every sale of this dish will be donated to The Burnt Chef Project



The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Coffee & Tea

 - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try something chilled? Dairy-free milks available.

Iced tea: Canton red berry and hibiscus, fresh mint

Iced coffee: illy espresso, milk, maple syrup

After Drinks

 - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini

Limoncello

Bulleit Bourbon Old Fashioned

Sapling Negroni

Our Food Ethos

The ethos is simple: source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation. We cook everything fresh on the day, only ever using the best possible ingredients.

Port-To-Plate in 24 Hours

Kingfisher Brixham champions sustainable and local fishing, aiming to deliver from port-to-plate in 24 hours and provide our kitchens and customers with the freshest, highest quality fish and seafood.

butcombe.com/suppliers-producers



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