

THE CROSS KEYS

Sunday

Aperitifs

Mimosa / Ketel One Bloody Mary / Virgin Mary

Pub Snacks

Gordal olives	5.00
Hobbs House breads, salted butter, cold-pressed rapeseed oil, aged balsamic (v)	5.00
'Nduja Scotch egg	8.00
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	9.50

Starters

Grilled courgettes, Isle of Wight tomatoes, burrata, pangritata, basil (pb)	12.00
New season asparagus, wild garlic hummus, preserved lemon, dukkah (pb)	14.00
Brixham crab arancini, tomato fondue, saffron aioli, Parmesan	16.00
Onglet steak tartare, cured yolk, American mustard, Old Winchester	17.00
Scottish King scallops, peas, radish, pancetta	18.00

The Great British Roast

Served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy.

Sirloin of Hereford and Angus beef (served medium-rare), horseradish sauce	25.95
Cameron Naughton pork belly 'porchetta', sausage stuffing, apple sauce	23.95
Castlemead Farm chicken, sage and onion sausage roll, bread sauce	24.50
Seasonal vegetable Wellington, mushroom gravy, prune ketchup (v) (pbo)	19.50

Mains

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
Daily fish, sea vegetables, brown shrimp and herb butter sauce	28.00

Sides

Cauliflower cheese, thyme crumb (v)	5.50	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
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 <i>Try a glass of Cockburn's port to go with your cheese</i>	16.95
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Nearly Full?

Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v)	5.95
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Affogato, Madagascan vanilla ice cream, illy espresso, little biscuit (v) <i>Add a shot of Cotswold Distillery Cream liquor for the perfect after dinner treat</i>	6.50
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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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