

THE CROSS KEYS

Aperitifs

French 75 / Sapling Negroni / Vesper Martini / Gingerbread Martini

Pub Snacks

Marinated Gordal olives (ve)	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, preserved lemon mayonnaise	8.00
British charcuterie: Suffolk salami, Cornish pork rillettes, air-dried ham, house pickles	16.95

Starters

Caramelised cauliflower and Old Winchester soup, Butcombe ale, Marmite and Cheddar cheese straws (v)	9.00
Chalk Stream trout cured in Cotswolds Distillery Gin, beetroot tabbouleh, horseradish crème fraiche, dill	12.00
Fried panisse, curried parsnip, coriander chutney, coconut and lime yoghurt (ve)	9.50/15.00
Onglet steak tartare, cured yolk, American mustard, Old Winchester	17.00
Seared scallops, Jerusalem artichoke, Stornoway black pudding, green apple, hazelnuts	18.00

Mains

Roasted corn-fed chicken, Jerusalem artichoke, wild mushrooms, prosciutto, black kale, thyme hash browns	24.95
Cornbury Estate venison steak, butter-roasted celeriac, parsley mash, soused pear, red wine sauce	27.00
Ravioli of Symplicity 'nduja' and olive ragu, slow-roasted tomato, fennel, cold-pressed rapeseed oil (ve)	18.00
Daily fish, sea vegetables, brown shrimp and herb butter sauce	28.00
Bromham beetroot, spelt and barley risotto, roasted heritage squash, kale crisps, horseradish, toasted seeds (ve)	17.00
Cornish mussels, Butcombe Original ale, smoked bacon and crème fraiche, grilled sourdough	20.00
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	22.00
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	22.00
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	19.00

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.

8oz hanger (best served rare-medium)	28.00
8oz ribeye	38.00
Chateaubriand to share	85.00
Béarnaise / Peppercorn	2.95

Sides

Koffmann's thick-cut chips or skin-on fries (v)	5.50	English garden salad, radish and herbs (ve)	5.50
Truffle fries, English Pecorino, chives (v)	6.50	Butcombe beer-battered onion rings (v)	5.00
Honey-roasted carrots, shallot crumb (v)	5.50	Seasonal green vegetables, garlic butter (v)	5.50

Puddings

Toffee apple, fig and chestnut crumble, mince pie ice cream or custard (v) (veo)	8.50
Clementine syllabub, boozy custard cream, treacle sponge, toasted almonds (v)	8.50
Vanilla crème brûlée, candied oats, brown sugar shortbread (v)	8.50
Valrhona chocolate delice, gingerbread ice cream, caramelised pear, honeycomb (v)	8.95

Cheese

A selection of British artisan cheese, with caramelised apple chutney, pickles and crispbreads <i>Try a glass of Cockburn's port to go with your cheese</i>	16.95
--	-------

Nearly Full?

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

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



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 one of our seasonal hot chocolates?

Dairy-free milks available.

After Drinks

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

Espresso Martini
Bulleit Bourbon Old Fashioned
Sapling Negroni

We have a range of dessert wines available - please ask for details

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.

Our Suppliers and Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work closely with our suppliers who share the same mindset.

Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery to name a few, all strive to be fully sustainable, with complete traceability.

butcombe.com/suppliers-producers



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) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-free 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 calorie information.

