

# THE CROSS KEYS

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## Aperitifs

French 75 / Sapling Negroni / Vesper Martini / Gingerbread White Russian

Hugo's Gin Spritz

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## Pub Snacks & Sharing

Marinated Gordal olives (ve)	5.50
Hobbs House breads, salted butter, cold-pressed rapeseed oil, aged balsamic (v)	5.00
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	10.25
'Nduja Scotch egg, preserved lemon mayonnaise	8.50
British charcuterie: Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia	24.50

## Starters

Sprouting broccoli, fregola salad, peas, broad beans and mint, Feta, lemon dressing (v) (veo)	9.75/15.75
Brown butter scallops, radish, peas and shoots, pancetta	16.25
Grilled asparagus, chickpea chips, romesco sauce, cashew cream, dukkah (ve)	12.25
Za'atar crusted halloumi, beetroot hummus, summer crudities, pomegranate molasses (v)	10.25
Onglet steak tartare, cured yolk, American mustard, Old Winchester	17.00

## Mains

Daily fish, sea vegetables, brown shrimp and herb butter sauce	28.00
Castlemead Farm chicken supreme, sweetcorn, gnocchi, oyster mushrooms, broad beans, tarragon butter	23.95
Cameron Naughton's pork chop, Thatchers cider and honey glaze, fried egg and hash browns	29.50
Chermoula aubergine, baba ghanoush, quinoa, pink onions, yoghurt, pine nut crumb (v) (veo)	18.95
Cornish mussels, Butcombe Original ale, smoked bacon and crème fraiche, grilled sourdough	20.00
Green pea, spinach and broad bean risotto, fried artichokes, English Pecorino, soft herbs (v) (veo)	18.95
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	22.95
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	19.95

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## 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
Sauces: Béarnaise / Peppercorn	3.50

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## Sides

Koffmann's thick-cut chips or skin-on fries (v)	5.95	English garden salad, radish and herbs (ve)	6.25
Truffle fries, English Pecorino, aioli, chives (v)	6.50	Fregola, peas, broad beans and mint (ve)	6.25
Butcombe beer-battered onion rings (v)	5.75	Seasonal green vegetables, garlic butter (v)	5.75

## Puddings

Coconut milk pannacotta, roasted pineapple, coconut sorbet, passion fruit and lime	9.75
Iced citrus parfait, raspberries, sorbet, maple granola (ve)	9.75
Valrhona chocolate delice, butterscotch, banana praline, hazelnut wafer (v)	10.25
Vanilla crème brûlée, candied oats, brown sugar shortbread (v)	8.50

## Cheese

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

## Nearly Full?

Two scoops of Granny Gothards ice creams and/or sorbets (v)	6.50
Affogato, Madagascan vanilla ice cream, illy espresso, little biscuit (v)	6.50

*Add a shot of Cotswolds Distillery Cream Liqueur 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

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.

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## 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  
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.

## Port-To-Plate in 24 Hours

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

[butcombe.com/suppliers-producers](http://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 about our gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

Scan the QR code for full calorie information.

