

THE CROSS KEYS

Sunday

Aperitifs

Mimosa / Ketal One Bloody Mary / Virgin Mary (how you like it)

While You Wait

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**

British charcuterie: Suffolk chorizo, fennel salami, coppa, Cornish pork rillettes, pickles and focaccia **24.50**

two course 36.00 / three course 45.00

Starters

Sprouting broccoli, fregola salad, peas, broad beans and mint, Feta, lemon dressing (v) (veo)

Brown butter scallops, radish, peas and shoots, pancetta

Grilled asparagus, chickpea chips, romesco sauce, cashew cream, dukkah (ve)

Za'atar crusted halloumi, beetroot hummus, summer crudities, pomegranate molasses (v)

Onglet steak tartare, cured yolk, American mustard, Old Winchester

The Great British Sunday Roast

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

Sirloin of Hereford and Angus beef (served medium-rare), horseradish sauce

Cameron Naughton pork belly 'porchetta', sausage stuffing, apple sauce

Our seasonal vegetable Wellington, mushroom gravy (v) (veo)

Half/Whole Castlemead Farm chicken, pigs in blankets, bread sauce (serves 2/4)

Mains

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

Green pea, spinach and broad bean risotto, fried artichokes, English Pecorino, soft herbs (v) (veo)

Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries

Chermoula aubergine, baba ghanoush, quinoa, pink onions, yoghurt, pine nut crumb (v) (veo)

Sides

Cauliflower cheese, thyme crumb (v) **6.50**

Koffmann's thick-cut chips or skin-on fries (v) **5.95**

Truffle fries, English Pecorino, aioli, chives (v) **6.50**

Roast potatoes, aioli, crispy onions (v) **5.95**

English garden salad, radish and herbs (ve) **6.25**

Seasonal green vegetables, garlic butter (v) **5.75**

Puddings

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

Cheese (£6 supp)

A selection of British artisan cheese, with caramelised apple chutney, pickles and crispbreads
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.

Coffee & Tea

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

Dairy-free milks available.

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

Espresso Martini
Bourbon Old Fashioned
Classic 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 & Son 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 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 allergy and calorie information.

