

# THE CROSS KEYS

## Menu

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### Aperitifs

Hugo's Royale Spritz / Classic Negroni / Spiced Berry Kir Royale

### While You Wait

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|--|------|
| Marinated Gordal olives (ve)   | 5.50 |
| Hobbs House breads, salted butter, cold-pressed rapeseed oil, aged balsamic (v)                  | 5.00 |
| Loaded hummus, fried sprouts, sumac, crispy chickpeas, smoked chilli oil, za'atar flatbread (ve) | 9.00 |

### Starters

|  |             |
|--|-------------|
| Smoked haddock velouté, breaded mussels, crème fraîche, Vadouvan curry butter                                  | 10.00       |
| Charred plum, goat's cheese, salted honeycomb, sage mayonnaise, chestnut (v)                                   | 12.00       |
| Confit chicken and ham hock terrine, tarragon mayo, bitter leaves, hazelnut dressing                           | 13.00       |
| Jerusalem artichoke risotto, chestnut and winter herb gremolata (v) (veo)                                      | 12.00/21.00 |
| Chalk Stream trout cured in Cotswolds Distillery Gin, salt-baked beetroot, horseradish labneh, preserved lemon | 11.00       |
| Onglet steak tartare, cured yolk, American mustard, Old Winchester   | 17.00       |

### Pub

|  |       |
|--|-------|
| Lamb merguez Scotch egg, harissa ketchup   | 10.00 |
| Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips               | MP    |
| 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 | 20.00 |

### Mains

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|---|-------|
| Gilt-head bream, brandade fritters, caramelised cauliflower, samphire, caper butter               | 25.00 |
| Crown Prince pumpkin, buckwheat, winter kale, seeds, yoghurt, smoked chilli oil (v) (veo)         | 18.00 |
| Cornbury Estate venison steak, butter-roasted celeriac, parsley mash, soused pear, red wine sauce | 29.00 |
| Castlemead Farm chicken, tarragon sausage, sweetcorn, girolles, roast cabbage                     | 28.00 |
| Stokes Marsh Farm beef short rib, loaded potato, wild mushrooms, chive mayonnaise                 | 25.00 |

### 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, thick-cut chips or skin-on fries and peppercorn or béarnaise sauce.*

|                                      |       |
|--------------------------------------|-------|
| 8oz hanger (best served rare-medium) | 28.00 |
| 8oz ribeye                           | 38.00 |
| Chateaubriand to share               | 85.00 |

### Sides

|   |      |  |      |
|---|------|--|------|
| Koffmann's thick-cut chips or skin-on fries (v) | 6.00 | English garden salad, radish and herbs (ve)        | 6.00 |
| Roasted squash, chilli oil, sage, seeds (ve)    | 6.00 | Truffle fries, English Pecorino, aioli, chives (v) | 7.00 |
| Seasonal green vegetables, garlic butter (v)    | 6.00 | Butcombe beer-battered onion rings (v)             | 6.00 |

## Puddings

|   |       |
|---|-------|
| Iced citrus parfait, raspberries, sorbet, maple granola (ve)                              | 10.00 |
| Sticky figgy pudding, gingerbread ice cream, brandy butterscotch (v)                      | 10.00 |
| Pears roasted in molasses, whipped vanilla cream, frozen raspberries, candied pecans (ve) | 9.00  |
| Valrhona dark chocolate delice, clementine, brandysnaps, cinnamon ice cream (v)           | 10.00 |
| British artisan cheese, quince jelly, pickled walnut, crackers (v)                        | 15.00 |

## Nearly Full?

|   |      |
|---|------|
| Two scoops of Granny Gothards ice creams and sorbets (v) (veo)            | 7.00 |
| 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 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

*Dairy-free milks available.*

## After Drinks

Ask for our range of brandies, whiskies, rums and liqueurs. Here's some of our favourite cocktails...

Espresso Martini  
Irish Coffee  
Cotswolds Spiced Hot Coffee

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

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## 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](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 allergy and calorie information.

