

THE CROSS KEYS

Menu

Aperitifs

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

While You Wait

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)	9.25

Starters

Charred plum, goat's cheese, salted honeycomb, sage mayonnaise, chestnut (v)	12.00
Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (ve)	9.25
Confit chicken and ham hock terrine, tarragon mayo, bitter leaves, hazelnut dressing	13.00
Whipped Severn & Wye smoked mackerel, beetroot tartare, capers, dill, rye toast	9.25
Chalk Stream trout cured in Cotswolds Distillery Gin, salt-baked beetroot, horseradish labneh, preserved lemon	14.00
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

Gilt-head bream, brandade fritters, caramelised cauliflower, samphire, caper butter	25.75
Pappardelle, Portobello and oyster mushroom ragu, rosemary crumbs (ve)	18.00
Cornbury Estate venison steak, butter-roasted celeriac, parsley mash, soused pear, red wine sauce	29.00
Creedy Carver duck leg confit, potato dauphinoise, spiced red cabbage, red wine gravy	25.75
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)	6.25
Sprouting broccoli, lemon, chilli and almonds (ve)	6.00	Truffle fries, English Pecorino, aioli, chives (v)	7.25
Gem salad, blue cheese ranch (v)	5.75	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)	9.25
Valrhona dark chocolate delice, clementine, brandysnaps, cinnamon ice cream (v)	10.25
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.

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

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 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.

