

THE CROSS KEYS

B R U N C H

Smashed avocado, vegan feta, miso marinated chilli and tomato,
watercress salad (ve) 16

Warm St Ewe egg salad, asparagus, crispy waffle, chilli and olives (v) 18

All dishes are served on our homemade potato waffle

Oyster mushroom ragu, pickled shimeji, roasted chestnut, poached egg,
truffle hollandaise 16

Braised pork shoulder, bacon jam, poached eggs, crispy sage,
grain mustard hollandaise 17

Buttermilk fried tandoori chicken, preserved lemon aioli, poached egg,
chilli hollandaise, fried onions 15

Dressed Dorset crab, yuzu pickled fennel, poached egg, crab bisque hollandaise 18

Stoke Marsh Farm braised ox cheek, bittersweet orange compote,
poached egg, beef dripping béarnaise 18

We source our free-range rich-yolk eggs from St Ewe, Cornwall

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.
(v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options.

Allergen Info: Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

What's on at The Cross Keys

THE AFTERNOON SOCIAL

3-6pm Monday-Friday

Small plates menu

Selection of drinks at exclusive prices

YOUR WEEKDAY WORKSPACE

Work from The Cross Keys

Monday-Friday 10am-6pm

*£15 for a brunch dish and unlimited tea
and coffee during your workday*