

THE CROSS KEYS

P U D D I N G S

Iced rhubarb ripple, raspberry sorbet, maple granola (ve)	8
Valrhona dark chocolate mousse, apricot and raspberry compote, brandy snap, vanilla ice cream (v)	8
Chai latte crème brûlée, brown sugar shortbread (v)	8
Matcha cheesecake, white chocolate and coconut sauce, pistachio nut brittle (v)	9
British artisan cheese, caramelised onion chutney, cornichons, crackers (v)	16
Two scoops of Granny Gothards ice creams and sorbets (v) (veo)	7
Affogato, Madagascan vanilla ice cream, illy espresso, little biscuit (v) <i>Add a shot of Cotswold's Distillery Cream Liqueur for the perfect after dinner treat</i> Food for thought; £1 from every sale of this dish will be donated to The Burnt Chef Project	7



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.

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.

AFTER DRINKS

Clover Club – Black Cow English Strawberry Vodka, Raspberry Jam, Martini Extra Dry, Lemon	13
Café Cubano – Ron Santiago Blanco, Kahlua, illy Espresso	13
Bee's Knees – Blackeye Gin, Lime, Honey, Orange	13
Whiskey Sour – Bulleit Bourbon, Lemon, Angostura Bitters	13

HOT DRINKS

Illy Coffee		Canton Tea	
Espresso	2.35	English Breakfast	4
Double Espresso	2.9	Rooibos	4.25
Americano	3.7	Earl Grey	4.25
Flat White	4.1	Green	4.25
Cappuccino	4.1	Mint	4.25
Hot Chocolate	4.45	Chamomile	4.25
Latte	4.2	Ginger and Lemongrass	4.25
		Berry and Hibiscus	4.25