

THE CROSS KEYS

T O D A Y ' S M E N U

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| Sea salt and rosemary focaccia, sorrel pesto, sun blushed tomato and chive butter (v) | 7 |
| Marinated Gordal olives (ve) | 6 |
| Spiced corn ribs, Cajun seasoning, chipotle aioli (v) | 6 |
| Courgette fries, chilli oil, lime pickle yogurt (v) | 6 |
| Miso glazed aubergine, baba ghanoush, tahini yogurt, pistachio nut brittle, sesame (ve) | 9 |
| Ston Easton pressed lamb shoulder, maple glazed carrots, sorrel pesto, gooseberries, rosemary jus | 14 |
| West End Farm pork and Stornoway black pudding terrine, smoked bacon jam, crackling, watercress, rye bread | 12 |
| Dressed Brixham crab waffle, kohlrabi and apple tartare, brown crab aioli, bisque | 13 |
| Roasted cauliflower parfait, marinated mushrooms, pickled shallots, leaves, warm sourdough (v) | 12 |
| Tandoori scallops, pickled dulse, tempura samphire, saffron and butter emulsion | 14 |
| Ston Easton lamb rump, shoulder croquettes, peas, gooseberries, courgette, burnt aubergine, lamb jus | 35 |
| Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries | 20 |
| Butcombe Gold beer-battered fish and chips, tartare sauce, minted peas or curry sauce | 22 |
| Creedy carver chicken roulade, asparagus mousse, confit potato, radish, sorrel pesto, tarragon jus | 25 |
| Chalk Stream trout, lime pickle yogurt, mussels, seaweed pakora, moilee sauce | 26 |
| Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips | 23 |
| Heritage tomato and quinoa salad, pomegranate, bitter leaves, feta, courgette, elderflower dressing (ve) | 16 |
| Stoke Marsh Farm braised ox cheek, truffle polenta, cavolo nero, chimichurri, red wine gravy | 26 |
| 8oz flat iron steak (best served rare-medium) | 29 |
| 6oz fillet steak | 45 |
| Chateaubriand to share | 85 |
| Caesar salad, Pecorino, anchovy dressing | 7 |
| Chargrilled broccoli, lemon, confit chilli and garlic (ve) | 7 |
| Charred hipsi cabbage, blue cheese dressing, shallot and thyme crumbs (v) | 7 |
| Pearl barley salad, cherry tomato, pickled gooseberries, sorrel pesto (ve) | 7 |
| Crab mac and cheese, bisque sauce | 10 |

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

SUNDAY BRUNCH

*Enjoy delicious breakfast
and brunch dishes*

*How do you like
your Bloody Mary?*

ASK US ABOUT OUR
SPECIALTY WAFFLES MENU!

ULTIMATE SHARING SUNDAY ROASTS

*The Great British classic,
but better!*

*Sharing feast
of succulent meat,
crispy potatoes,
seasonal vegetables*

ASK US TO SEE OUR
SHARING ROAST SPECIALS

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

PLANNING AN EVENT? HOST IT WITH US!

*Weddings
Corporate Events
Parties
Celebrations*

SPEAK TO THE TEAM
ABOUT EXCLUSIVE HIRE

THE AFTERNOON SOCIAL

3-6pm Monday-Friday

Small plates menu

*Selection of drinks at
exclusive prices*



Check out our website for more information