

# 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*