

THE CROSS KEYS

SUNDAY

Aperitifs

Mimosa / Bloody Mary / Hugo Royale Spritz

While You Wait

Sea salt and rosemary focaccia, sorrel pesto, sun blushed tomato and chive butter (v) 7

Spiced corn ribs, Cajun seasoning, chipotle aioli (v) 6

Courgette fries, chilli oil, lime pickle yogurt (v) 6

Marinated Gordal olives (ve) 6

Two Course 36./ Three Course 45

Starters

Grilled summer peach, confit heritage tomatoes, stracciatella, chicory, toasted pinenuts(ve)

Chalk stream farm cured trout, dill and cucumber gazpacho, pickled radish, lemon oil

Creedy carver crispy duck and watermelon salad, sesame, mooli, rocket, ginger, hoisin dressing

The Great Sunday Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy

Sirloin of grass-fed beef (served medium-rare), horseradish sauce

Cider-roasted belly of high welfare pork, fennel crackling, baked apple sauce

Creedy carver half roast chicken, bacon stuffing

Our seasonal vegetable Wellington, mushroom gravy (v) (veo)

Mains

Devon crab linguine, pangrattato, confit tomato, bisque sauce

Heritage tomato and quinoa salad, courgette, feta, pomegranate, lemon dressing (ve)

Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce

Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries

Sides

Roast potatoes, aioli, crispy onions (v) 6.5

Caesar salad, Pecorino, anchovy dressing 7

Truffle fries, Pecorino, aioli, chives (v) 7.5

Cauliflower cheese, thyme crumb (v) 6.5

Sugar snap, peas and watercress 7

Chargrilled Broccoli, lemon, confit chilli and garlic (ve) 7

Puddings

Iced rhubarb ripple, raspberry sorbet, maple granola (ve)
Valrhona Dark chocolate mousse, apricot and raspberry compote, brandy snap, vanilla ice cream (v)
Chai latte crème brûlée, brown sugar shortbread (v)
Matcha cheesecake, white chocolate and coconut sauce, pistachio nut brittle (v)
British artisan cheese, caramelised onion chutney, cornichons, crackers (v) £6 supp

Nearly Full?

Two scoops of Granny Gothards ice creams and sorbets (v) (veo) 7
Affogato, Madagascan vanilla ice cream, illy espresso, little biscuit (v) 7
Add a shot of Cotswold's 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.

Tea & Coffee

We have a full range of hot drinks – please ask to see the full listing
Dairy-free milks available.

After Drinks

Ask for our range of brandies, whiskies, rums and liqueurs

Some of our favourites:

Espresso Martini
Irish Coffee
Old Fashioned

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.

Sustainability

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.
(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.

