## THE **CROSS KEYS**

## PUDDINGS

Caramel roasted pineapple, coconut sorbet, passionfruit, lime, pistachio praline (ve)				
Valrhona dark chocolate mousse, roasted pear, spiced brioche, toasted hazelnut	9			
Mulled winter fruits, honeycomb, cinnamon ice cream	9			
Sticky figgy pudding, rum butterscotch, gingerbread ice cream (v)	8			
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)  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	7			



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 THE BURNT CHEF closely with them to support our teams' welfare and spread the message far and wide.

## 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