

THE CROSS KEYS

Puddings

Digestifs

Tiramisu Espresso Martini / Passionfruit Martini / Cotswolds Liqueur Coffee

Puddings

Dark chocolate delice (v)	10
<i>passion fruit curd, caramelised white chocolate</i>	
Orange and polenta cake, strawberry compote, soft cheese	9
Iced peach parfait, raspberry sorbet, maple granola (ve)	8
Apple and summer berry crumble (v) (veo)	10/16
<i>custard or vanilla ice cream</i>	

Cheese

British artisan cheese, caramelised onion chutney, cornichons, crackers (v)	14
---	----

Nearly Full?

Honey madeleines	5
Cross Keys sweets (v)	8
<i>Polenta cake, chocolate delice, citrus parfait</i>	
Ice cream (v) (veo)	5.5
<i>Two scoops of Granny Gothards ice creams and sorbets</i>	
Affogato (v)	7.5
<i>Vanilla ice cream, illy espresso, little biscuits</i>	

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.



(v) Vegetarian, (ve) Vegan, (veo) Vegan option available. Ask about gluten-free options

Scan the QR code for allergen and nutritional information

Please let us know about any allergies or dietary restrictions before ordering. As we cook fresh on-site, all allergens are present in our kitchens and some of our ingredients carry "may contain" warnings. Because of this, we cannot guarantee that menu items will be completely free of a specific allergen; however, we will do everything we can to accommodate you

A discretionary service charge of 10% will be added to your bill and split between today's team