

FOR THE TABLE

FOCACCIA 6.50

*Served with olive oil
and balsamic*



A LA CARTE MENU

STARTERS

CHICKEN & PANCETTA CROQUETTES 8.95 <i>Served with a tomato and chorizo sauce</i>	QUAIL SCOTCH EGG 8.95 <i>Served with mustard mayonnaise</i>	SMASHED POTATOES (GF) 7.00 <i>Served with salmon, crème fraiche and dill</i>
MUSHROOMS ON SOURDOUGH (V) 7.25 <i>Served with truffle oil and parmesan</i>	BANG BANG CAULIFLOWER (VE) 6.75 <i>Served with chipotle mayonnaise</i>	

MAINS

PAN-FRIED CHICKEN BREAST (GF) 19.95 <i>Tender chicken breast finished in a white wine and tarragon sauce, served with vibrant rainbow chard and herby new potatoes</i>	
COUNTRY VEG PIE (V) 17.95 <i>Seasonal countryside vegetables with a golden pastry lid, served with seasonal greens, buttered mashed potatoes and gravy</i>	
GAMMON, EGG & CHIPS (GF) 17.50 <i>Traditional gammon, egg and chunky chips, served with chunky chips, pineapple and peas</i>	
BAKED AUBERGINE & FETA (VE) (GF) 14.50 <i>Tender baked aubergine stuffed with feta cheese, served with butternut squash, chickpea shakshuka and sweet potato fries</i>	
PIE OF THE DAY 17.95 <i>Prepared with seasonal ingredients and traditional pastry, served with buttered mashed potatoes, seasonal greens and gravy</i>	
HARISSA CAULIFLOWER BURGER (V) 15.79 <i>Harissa-spiced cauliflower, served in a toasted brioche bun with gem lettuce, beef tomatoes, house sauce, crunchy slaw and fries</i>	
CROSS KEYS BURGER (GF) 18.50 <i>Carefully curated 8oz beef burger and maple cured bacon, served with gem lettuce, beef tomatoes, house sauce, crunchy slaw and fries</i>	
BEER-BATTERED HADDOCK 19.00 <i>Crispy, golden battered haddock, served with chunky chips, mushy peas and dressed with flaky smoked sea salt, truffled tartare sauce and lemon</i>	

STEAK

CROSS KEYS STEAK (GF) 26.95 <i>8oz Sirloin Steak cooked to your preference, served with chunky chips, peppercorn sauce and grilled tomato</i>
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SIDE DISHES

SKIN-ON FRIES 3.95
CHUNKY CHIPS 3.95
SEASONAL VEG 2.95
MASHED POTATO 3.75
CRUNCHY SLAW 3.50
HERBY NEW POTATOES 3.75
FOCACCIA 4.25

V = Vegetarian VE = Vegan Option Available GF = Gluten Free Option Available

Please advise a member of staff of any allergies or intolerances when ordering food – our menus, ingredients and recipes are subject to change. Due to the food in our kitchen being produced using shared equipment, we cannot guarantee any food is allergen-free but will aim to accommodate each customer where possible.



DESSERTS

CHOCOLATE & RASPBERRY TORTE (V) <i>Smooth chocolate torte with hints of raspberry and served with a refreshing raspberry sorbet</i>	9.00
CHAMPAGNE & RASPBERRY POSSET (V) <i>Smooth and creamy posset infused with Champagne and bright raspberry notes, served with lemon and fresh berries</i>	7.95
PISTACHIO SEMIFREDDO (V) <i>Light, creamy pistachio semifreddo served with white chocolate sauce and topped with crispy hazelnuts</i>	8.50
DARK CHOCOLATE PARFAIT (V) <i>Silky, rich dark chocolate parfait served with classic buttery shortbread and sweet raspberry sauce</i>	8.55
ICE CREAM SUNDAE (V) <i>Choice of vanilla, strawberry or chocolate ice cream Served with chocolate sauce, brownie pieces and whipped cream</i>	6.25

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