

FOR THE TABLE

FOCACCIA 6.50

*Served with olive oil
and balsamic*



LUNCH MENU

STARTERS

MUSHROOMS ON SOURDOUGH (V) 7.25

Served with truffle oil and parmesan

BANG BANG CAULIFLOWER (VE) 6.75

Served with chipotle mayonnaise

SMASHED POTATOES (GF) 7.00

*Served with salmon, crème
fraiche and dill*

MAINS

PAN-FRIED CHICKEN BREAST (GF) 19.95

*Tender chicken breast finished in a white wine and tarragon
sauce, served with vibrant rainbow chard and herby new potatoes*

COUNTRY VEG PIE (V) 17.95

*Seasonal countryside vegetables with a golden pastry lid, served
with seasonal greens, buttered mashed potatoes and gravy*

GAMMON, EGG & CHIPS (GF) 17.50

*Traditional gammon, egg and chunky chips, served with
chunky chips, pineapple and peas*

BAKED AUBERGINE & FETA (VE) (GF) 14.50

*Tender baked aubergine stuffed with feta cheese, served with
butternut squash, chickpea shakshuka and sweet potato fries*

PIE OF THE DAY 17.95

*Prepared with seasonal ingredients and traditional pastry,
served with buttered mashed potatoes, seasonal greens and gravy*

HARISSA CAULIFLOWER BURGER (V) 15.79

*Harissa-spiced cauliflower, served in a toasted brioche bun with
gem lettuce, beef tomatoes, house sauce, crunchy slaw and fries*

CROSS KEYS BURGER (GF) 18.50

*Carefully curated 8oz beef burger and maple cured bacon, served
with gem lettuce, beef tomatoes, house sauce, crunchy slaw and fries*

BEER-BATTERED HADDOCK 19.00

*Crispy, golden battered haddock, served with chunky chips, mushy
peas and dressed with flaky smoked sea salt, truffled tartare sauce
and lemon*

STEAK

CROSS KEYS STEAK (GF) 26.95

*8oz Sirloin Steak cooked to
your preference, served with
chunky chips, peppercorn
sauce and grilled tomato*

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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