



The Cross Keys

While you wait

Olives (gf)(v) 2.75

A selection of marinated olives

Bread & Oils (v)(gfa) 3.75

A selection of warm Mediterranean breads with extra virgin olive oil and organic balsamic vinegar

Chorizo 2.95

Pan fried Spanish chorizo with a honey glaze

Pork Crackling (gf) 2.95

Homemade crackling with a burnt apple puree

Spicy Chicken thighs 3.95

Boneless chicken thighs coated in our Piri Piri sauce, garnished with spring onion and red chilli

Starters

Soup of the day (v)(gfa) 5.35

Homemade soup of the day served with gourmet warm crusty bread roll and butter

Potted Chicken Liver pate (gfa) 6.95

Potted chicken liver pate topped with clarified butter served with tomato & chilli chutney and sourdough bread

Buffalo Mozzarella (v) 7.95

Heirloom tomatoes, pesto, dressed rocket with basil oil and a balsamic glaze

Wild mushroom bruschetta (v)(gfa) 5.65

Wild English mushrooms cooked with garlic and white wine in a Stilton cream sauce served on toasted rosemary bread

King Scallops (gf) 10.95

Cooked in sage butter with pumpkin puree, pumpkin pieces and crispy chicken skin

Moules Mariniere (gf) 9.95

Foye mussels and garlic cream topped with fresh parsley and dipping bread

Beef Carpaccio 10.95

Cured egg yolk, parsnip crisps, dressed rocket and truffle oil on sliced Hereford beef fillet

Scotch egg 7.95

Free range duck egg wrapped in pork and chorizo, served with a mild curry sauce and crispy pancetta

Chicken livers 6.95

Chicken livers, pancetta, jus and cream served on brioche toast

Sharing Plates

Oven baked Camembert (gfa)(v) 11.95

Stuffed with fresh rosemary, thyme and garlic, served with toasted sea salt rosemary bread, celery sticks and locally produced chutney

Fish platter (gfa) 17.95

White bait, smoked salmon, Bloody Mary Crayfish Cocktail, king Prawns, smoked mackerel pate, dill crème fraiche served with toasted ciabatta and burnt lemon

Meat board 19.95

Slices of smoked duck, cured meats, Mediterranean sausage, feta cheese, Mediterranean olives and stuffed bell peppers all served with toasted ciabatta and local chutney

Steaks

8oz Sirloin Steak 19.95

8oz Fillet steak 24.95

10oz Ribeye steak 22.95

We are proud to serve award winning British Beef; all our steaks are 28 day aged mature beef.

Our steaks are served with slow roasted tomato, field mushroom, seasoned chips, hand battered onion rings and rocket

Add Sauce – Peppercorn or Bearnaise or Blue cheese 1.95

Upgrade to dauphinoise Potato - 1.95

Upgrade to truffle and parmesan chips 1.95

18oz Chateaubriand (to share) 55.00

Served with dauphinoise potato or seasoned chips, slow roasted tomato, flat mushroom, hand battered onion rings and a choice of sauce

Mixed Grill (to share) 55.00

Marinated chicken skewers, Pulled lamb, 10oz steak and Mediterranean sausage served with seasoned chips, Greek salad and a warm flat bread

Burgers

All served in a burger bun with tomato, red onion, crisp lettuce, seasoned chips, and tomato relish

Ultimate beef steak burger 13.95

Our famous bacon jam, Smoked Applewood cheese, crisp bacon, and hand battered onion rings

Lamb burger 12.95

With Tzatziki

8oz black & blue steak burger 13.45

Steak burger, field mushroom & stilton cheese

Pork & chorizo burger 12.95

With sriracha mayonnaise

Vegetarian burger (v) 10.95

Seasoned Haloumi cheese, Aubergine, red pepper, and spiced dill mayonnaise

Upgrade to sweet Potato fries – 1.95

(v) Vegetarian (vg) Vegan (gf) Gluten Free and (gfa) Gluten Free Available. Wheat and nuts are in daily use in our kitchen. All weights are approximate and are taken prior to cooking.

VAT is included at the current rate.

If you have a food allergy or intolerance, please speak to a member of staff before you order your food and drinks.

Pub Classics

Chef's Pie of the day 12.95

Served with mashed potato, seasonal vegetables, and rich gravy

Beef wellington 26.95

Our take on a classic wellington served medium rare with celeriac puree, fondant potato, buttered asparagus, and jus

Hand battered Cod (gfa) 12.95

Line Caught cod served with chunky chips, mint infused pea puree and tartare sauce

Chicken supreme (gf) 16.50

Pan fried in garlic and thyme with a mushroom & Madeira sauce, dauphinoise potato and Mediterranean vegetables

Seafood and Chorizo Paella 18.95

Mussels, prawns, and salmon cooked in our special house rice with red pepper, peas, smoked garlic, burnt lemon and rosemary & sea salt flatbread

Duck Shepherd's pie 17.95

Our take on a classic, served with pickled cabbage and tender stem broccoli

Goats cheese tartlet (v) 11.95

Caramelised red onion, roasted butternut squash, grilled courgettes and sundried tomatoes in a puff pastry tart served with sweet potato fries and a dressed side salad

Pasta & Salads

Creamy mushroom and white wine risotto (gf)(v) 11.50

Mushroom infused arborio rice, creamy white wine sauce, wild mushrooms, fresh peas, and micro rocket

Add Chicken - 2.95 or Add King Prawns – 5.95 or Add salmon- 4.95

Fillet steak Salad 13.95

Sweet chilli glazed fillet steak tossed with grated carrot, cucumber, mixed leaves, spring onion, coriander, toasted sesame seeds in a light soy dressing

Superfood Salad (v)(vg)(gf) 9.95

Cauliflower cous cous, rainbow cherry tomatoes, avocado, candied beetroot, mange tout and a super seed mix on a bed of mixed leaves and drizzled with our French house dressing

Add Chicken - 2.95 or Add Haloumi (v) 2.95 or Add Salmon 4.95

Caesar salad 9.95

Cos leaves, pancetta, anchovies, parmesan shavings, croutons and soft boiled egg in a Caesar dressing

Add Chicken - 2.95

Penne Arrabiata (gfa) (v) 11.95

Tossed in this classic sauce with cherry tomatoes and baby spinach, topped with parmesan

Add Chicken - 2.95

Prawn & crab linguine 18.95

King prawns and crab meat tossed with linguine in our Arrabiata sauce with white wine, garlic and red chilli

Sides

Dauphinoise Potato 4.00

Sweet Potato wedges 3.50

Seasonal vegetables 3.50

Garlic Ciabatta 2.75

Side salad 2.95

Hand battered onion rings 3.00

Seasoned Chips 3.00

Greek salad 4.00

Truffle & Parmesan chips 4.75