

Sunday menu

Starters

Garlic Bread £4.50

Ciabatta bread with olive oil, balsamic vinegar and olives £5.95

Celery and stilton soup served with crusty bread and butter £5.00

Vegetable mezze platter – chickpea and aubergine dip, beetroot and goats cheese pate served with crudites and ciabatta croutes £5.50

“Fly caught” local smoked trout pate with croutes and char-grilled fennel salad £5.75

Main course

Roast topside of beef (cooked pink) with a Yorkshire pudding £14

Roast chicken supreme wrapped in streaky bacon served with bread sauce
£13.50

Somerset pork belly with apple sauce and crackling £13.50

Mixed nut roast served with veggie roast potatoes, and vegetarian gravy (gluten free and vegan) £12.50

(All served with roast potatoes and seasonal vegetables)

House smoked local venison loin salad served with new potatoes, parmesan aioli, chargrilled tenderstem and croutons £14.50

Cider battered fish, thick cut chips, garden peas and tartar sauce £14.50

Greek spinach and feta filo parcel served with mixed salad £12.50

We support local suppliers and farmers. The ingredients on this menu are sourced locally to ensure food is fresh and of a good quality. We are happy to cater for special dietary requirements. Please ask if you have any food allergies or need to know the exact content of our dishes

The Cross Keys dessert menu

Sticky toffee pudding with butterscotch sauce
and honeycomb ice cream £6.25

Rhubarb and custard verrine £6.25

Lemon meringue mess £6.25

Goopy chocolate brownie with vanilla ice cream
£6.25

Ice cream - vanilla, strawberry, honeycomb,
chocolate, salted caramel, mint choc chip

Sorbet -Lemon, mango, raspberry, Blackcurrant

1 Scoop £1.75

2 Scoop £3.50

3 Scoop £5.25

Affogato (Scoop of vanilla with an espresso) £3.50

Baileys (Scoop of vanilla with a shot of baileys)
£4.50

**Coupe Colonel (Scoop of lemon sorbet with vodka)
£4.50**

Cheese & Biscuits

Cheese board with Cheddar, Stilton, and Brie
served with cheese biscuits, grapes, celery and
homemade chutney £8