



Starters

Soup of the day with crusty bread and butter (Ve) (Gfoa, Dfoa)	£7.00
Cheese and ham Croquettes with Tonkatsu dipping sauce, Kimchi slaw and lime	£7.50
Homemade butternut squash Ravioli with sage brown butter, roast butternut fondants, toasted seeds and parmesan shards (V)	£8.00
Crispy salt and pepper squid with mango salsa and homemade lemongrass Aioli (Df)	£8.00
Sticky cranberry and lime chicken wings with garlic and chive mayo (Gf, Df)	£8.00
Vegetable fritters with sweet pickled veg salad, pea and mint puree and crispy onions (Ve) (Gf, Df)	£7.50

Mains

Roast rump of lamb with smoked cheddar, sun blush tomato and chive croquettes, celeriac puree, greens and redcurrant jus (Gfoa)	£25.00
Lemon, fennel seed and thyme marinated pork fillet with pork belly croquettes, roasted veg, Parmentier potatoes, apple gel and Calvados jus (Df)	£21.00
Pan fried cod loin with smoked bacon, leek and dill fricassee, toasted pine nuts and basil gnocchi	£21.00
Linguini pasta with lemon and herb cream sauce, parmesan snow and cracked black pepper served with your choice of	
- Garlic chicken	£18.50
- Or charred Halloumi (V)	£18.00
Charred tender stem broccoli with goats' cheese, quince, hazelnuts, pear, Parmentier potatoes and red pepper essence (V) (Veoa) (Gf, Dfoa)	£18.00

Gf – Gluten Free, Df – Dairy Free

V – Vegetarian, Ve - Vegan

Foa – Allergen Free Option Available (Changes can be made to make this allergen free)
If you have any other allergens or want more information please ask the staff.

Pub classics

Chargrilled 10oz Rump steak with tomato, shallot, field mushroom, dressed leaves and skin on chips £25.00
(Gf, Df)

Add peppercorn or stilton sauce
(Gf) £3.00

Brixham battered haddock with skin on chips, garden peas and tartar sauce £18.00
(Gfoa, Df)

Golden syrup roasted Somerset ham with a brace of Lydford fried egg, skin on chips and salad £17.00
(Gf, Df)

Cheese and bacon burger with onion marmalade and skin on chips £17.50
(Dfoa)

Curry of the day served with steamed rice and poppadoms £18.00
(Please ask for allergens)

Sides

Skin on chips (Gf, Df) £4.00

Add cheese (Gf) £1.50

Truffle and parmesan fries (Gf) £6.00

Cajun spiced fries (Gf, Df) £4.50

Garlic bread £4.50

Add cheese £1.00

Dressed side salad (Gf, Df) £4.00

Our chefs regularly create special dishes. Please ask a member of staff about our specials board.

Our staff are here to meet your needs as closely as possible, please let us know of any dietary requirements or allergens and if you prefer plates to slates/wooden boards. We kindly ask that you bare with us during busy periods as some dishes take longer to cook than others.

Here at the Cross Keys, we don't believe in adding a surcharge for service. If you believe the service to be of high quality and would like to add a tip to go to the staff on duty, then please suggest when settling the bill.

Thank you
The Cross Keys Team

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Desserts

White chocolate scones with whipped clotted cream, strawberry sorbet, gel, soft berries and fresh basil (V)	£7.50
Chocolate fondant with caramel ganache, salted sable biscuit, summer berries and black cherry ice cream (V)	£8.50
Lemon meringue tart with lemon gel and lemon curd ice cream (Voa)	£8.00
Almond, orange and apricot cake with almond and pomegranate ice cream (V)	£8.50
Vanilla roasted pear with pear Schnapps jelly, orange, crystalized puff pasty and peach Schnapps Chantilly cream (Voa) (Dfoa)	£8.00
Cheese board with Barbers 1883 mature cheddar, Somerset brie, Stilton quince, spiced plum chutney, grapes and crackers (V) (Gfoa)	£10.00

Ice cream/sorbet

Chef's homemade ice creams: vanilla, black cherry, lemon curd, blood orange, coconut, toasted almond

Marshfield ice creams: honeycomb, chocolate

Plant based ice cream (Ve): vanilla or strawberry

Home-made sorbets: raspberry, blackcurrant, strawberry, mango, limoncello, cider and bramley apple

(Please ask for specific allergens with ice creams)

1 Scoop	£2.50
2 Scoop	£4.00
3 Scoop	£5.50
Affogato - Scoop of vanilla with an espresso	£4.50
Taste of the Caribbean - Mango sorbet with coconut liqueur	£4.50
Baileys - Scoop of vanilla with a shot of baileys	£4.50

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