



### **Starters**

<i>Trio of home-made bread with balsamic oil dip</i>	<i>£6.50</i>
<i>Soup of the day with crusty bread and butter</i>	<i>£7.00</i>
<i>Ultimate winter salad – pomegranate, kale, goats cheese, &amp; pinenuts</i>	<i>£7.75</i>
<i>Chorizo scotch egg with bacon jam</i>	<i>£8.50</i>
<i>Crispy squid, biber salcasi (red pepper puree), cherry tomatoes, garlic croutons &amp; arugula</i>	<i>£9.00</i>

### **Roasts**

<i>Roasted Somerset 28-day aged topside of beef</i>	<i>£17.50</i>
<i>12-hour roast Somerset pork belly</i>	<i>£16.50</i>
<i>Roasted chicken breast wrapped in smoked bacon</i>	<i>£16.50</i>
<i>Smoked nut roast, vegetarian gravy</i>	<i>£15.50.</i>

***All roasts served with roast potatoes, Yorkshire pudding, seasonal vegetables and gravy***

### **Pub Classics**

<i>Crispy chicken with lemon and honey mayo, served in a brioche bun with skin on chips and slaw</i>	<i>£15.00</i>
<i>Beer battered haddock, chips, garden peas and tartar sauce</i>	<i>£16.00</i>
<i>Vegetable bean cassoulet with Lebanese cous cous</i>	<i>£16.00</i>
<i>Pulled ham hock with a brace of Lydford fried eggs, skin on chips, and salad</i>	<i>£14.50</i>

*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.*

***Some of our dishes are served on slates or boards, if you would prefer a traditional plate please request when ordering***

## **Desserts**

<i>Banana caramel and almond cheesecake</i>	<i>£8.00</i>
<i>Pear &amp; winter berry crumble with rhubarb &amp; ginger gin custard</i>	<i>£8.00</i>
<i>Chocolate &amp; cherry sponge, Chantilly cream, raspberry compote &amp; cherry ice cream</i>	<i>£8.00</i>
<i>Peanut &amp; white chocolate bread &amp; butter pudding with Whiskey custard</i>	<i>£8.50</i>
<i>Coconut &amp; mango panna cotta, sugared almonds &amp; tropical fruit salsa</i>	<i>£8.50</i>

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## **Ice cream/sorbet**

Ice creams: salted caramel, honey & ginger, honeycomb, vanilla, cherry or chocolate

Plant based ice cream (Ve): vanilla or strawberry

Sorbets: blackcurrant, mango, raspberry, or strawberry with Champagne

1 Scoop £2.50

2 Scoop £4.00

3 Scoop £5.50

<i>Affogato (Scoop of vanilla with an espresso)</i>	<i>£4.50</i>
<i>Taste of the Caribbean - Mango sorbet with coconut liqueur</i>	<i>£4.50</i>
<i>Baileys (Scoop of vanilla with a shot of baileys)</i>	<i>£4.00</i>

## **Cheese & Biscuits**

<i>Cheese board with Cheddar, Stilton, and Brie served with cheese biscuits, grapes, celery, apple and spiced tomato chutney</i>	<i>£9.00</i>
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*Here at the Cross Keys, we don't believe in adding a surcharge as a service charge. If you believe the service to be of high quality and would like to add a tip for the staff on duty, then please suggest so when settling the bill.*

*Thank you*

*The Cross Keys Team*