



Starters

Soup of the day with crusty bread and butter (Ve) £8.00
(Gfoa, Dfoa)

Crab and prawn tortellini with crab bisque, apple Parisian, lemon gel
and cucumber £9.00

Homemade chicken liver parfait with blackberry gel, blackberry broth and
sea salt and black pepper toasts £8.00
(Gfoa)

Goats cheese and red chilli cheesecake with red onion jam and winter
panzanella salad (v) £9.00

Warm caramelized shallot tarte tatin with gorgonzola ice cream and warm kale
and avocado ceaser salad (v) £8.00

Mains

Swordfish steak with clam and mussel crushed potato, gremolata,
peperonata sauce and branzino olives £24.00
(Gfoa, Df)

Sweet and sour glazed braised pork belly with potato bon bons,
pork quaver, roasted apple, mixed vegetable, and a white onion and
chive cream sauce £23.00
(Gfoa, Dfoa)

12 hours braised shin of beef with dauphinoise potato, kale, carrots and a wild
mushroom, penny onions, red wine and smoked bacon sauce £24.00
(Gf, Dfoa)

Wild mushroom and ricotta arancini with sauté wild mushrooms
spiced arrabbiata sauce and truffle oil scented kale (v) £20.00

Roasted hispi cabbage with preserved lemon couscous, mixed bean tagine
and chimichurri (Ve) £19.00
(Df)

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 £28.00

(Gf, Df)

Add peppercorn or stilton sauce

(Gf) £3.00

Brixham battered haddock with skin on chips, garden peas and tartar sauce £19.00

(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 £18.00

(Dfoa)

Butter chicken curry with steamed rice and poppadum

(Gfoa)

£19.00

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 bear 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

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.