Desserts

Sticky Toffee Pudding -
Sticky toffee cake with date and whisky gel, salted caramel ice cream, chocolate sable crumb and sticky toffee sauce £8.50

Dark chocolate Irish cream dome with quinoa, sunflower seed and almond granola, baileys ice cream and coffee tuile £9.00

Banana banoffee tart with banana and cinnamon ice cream and toffee popcorn £8.50

Coffee bavarois with rum crème fraiche, rum caramel gel and cinnamon and chilli cookies £9.00

Roasted ginger and apple cake with parsnip and white chocolate butter cream, ginger and lemon syrup and parsnip and star anise ice cream (V) £9.00

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, honeycomb, maple & walnut, salted caramel, baileys, banana and cinnamon, chocolate, parsnip and star anise
Marshfield ice cream: Chocolate
Plant based ice cream (Ve): vanilla or strawberry
Home-made sorbets: raspberry, blackcurrant, strawberry, mango, cider and bramley apple
(Please ask for specific allergens with ice creams)

1 Scoop £2.50
2 Scoop £4.00
3 Scoop £5.50

Taste of the Caribbean - Mango sorbet with coconut liqueur £4.50
Baileys - Scoop of vanilla with a shot of baileys £4.50

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.