



Starters

Trio of homemade bread with stilton butter & veggie nduja butter (G, D, Sd)	£7.00
Soup of the day with crusty bread and butter (Ce, Gfoa, Dfoa)	£7.00
Smoked salmon tartar, beetroot, avocado ice cream with wild garlic oil (D, E, F, McSd)	£8.00
Vietnamese pork belly, Asian broth, egg noodles & quail's egg (Ce, G, E, F, Sd)	£9.00
Tahini Hummus, naan bread, roasted carrot, pine nut brittle & dill oil (Gfoa, N)	£7.75
Goats cheese & Brie terrine, leek ash, chutney & ale bread (Gfoa, D, Sd, McL)	£9.00

Mains

Pan fried trout, cucumber and heritage tomato, orzo pasta, crab bisque and tarragon cream (Ce, Gfoa, Cr, F, D, Sd, McL)	£21.00
Chermoula roasted chicken, lemon & basil rice, roasted cumin cauliflower and saffron cream (Ce, D, Sd)	£21.00
Miso oyster mushroom, sesame soba noodles, napa cabbage & pickled ginger (G, Ss, So, Sd, McL)	£20.00
Duo of lamb – braised belly & 6oz rump - dauphinoise, Caponata, chimichurri & feta cheese (D, Sd)	£25.00

The Cross Keys Burgers

Beef burger, smoked streaky bacon, & tomato relish in a brioche bun, skin on chips & slaw (G, Ef, Mu, Dfoa)	£16.00
With cheese (G, D, E, Mu)	£17.50
Rum barbeque pulled pork in a brioche bun, skin on chips & slaw (G, So, Sd, Dfoa)	£16.50

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

Allergens – Celery (Ce), Cereals/Gluten (G), Crustaceans (Cr), Dairy/milk (D), Eggs (E), Fish (F), Lupin (L), Molluscs (Mo), Mustard (Mu), Nuts/Seeds (N), Peanuts (P), Sesame Seeds (Ss), Soya (So), Sulphur Dioxide (Sd)

Gfoa / Dfoa– Gluten Free Option Available / Dairy Free Option Available

Mc – May Contain

If you have any other allergens or want more information please ask the staff.

Pub classic

Chargrilled 10oz Rump steak, medley of button mushrooms, silver skin onions & cherry tomatoes, dressed leaves and skin on chips £25.00

(Mu)

Add peppercorn or stilton sauce £3.00

(D, Sd)

Beer battered haddock, chips, garden peas and tartar sauce £18.00

(F, E, Mu, Gfoa)

Somerset pulled ham hock with a brace of Lydford fried egg, chips, and salad £15.50

(Mu, E)

Sides

Chips £4.00

Add cheese (D) £5.50

Garlic bread (G, D) £4.50

Add cheese (G, D) £5.50

Dressed side salad (Mu, Sd) £4.00

Side of Vegetables £4.00

Coleslaw (E, Mu) £3.50

Onion rings (G, Sd) £3.75

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

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Desserts

Asian pineapple fritters, orange & star anise sorbet, Parqesthesia smoothie	£8.50
Caramelised pinenut tart with marshmallow ice cream (G, E, D, N, Sd)	£8.00
Black forest gateaux with a chocolate & kirsch smoothie (G, E, D, Sd, McN)	£8.50
Strawberry cheesecake, caramel chocolate & elderflower, strawberry sorbet & shortbread biscuits (Gfoa, E, D, Sd)	£8.50
Trio of cream – lemon posset, crème brûlée & white chocolate panna cotta (E, D, Sd)	£8.50
Only fancy a mini dessert – choose 1 from the trio with an espresso (E, D, Sd)	£5.50
Cheese board with Cheddar, Stilton, and Brie served with cheese biscuits, grapes, celery, apple and spiced tomato chutney (Ce, D, G, Sd, McL, McN, McSe)	£10.00

Ice cream/sorbet

Chef's homemade ice creams: Marshmallow, Thai green curry, blueberry (D, E)

Marshfield ice creams: Salted caramel, honey & ginger, honeycomb, vanilla, cherry or chocolate (D)

Plant based ice cream (Ve): Vanilla or strawberry

Home-made sorbets: Blackcurrant, mango, raspberry, or strawberry, gin & tonic (Sd), Malibu & elderflower (Sd)

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

Affogato - Scoop of vanilla with an espresso (D)	£4.50
Taste of the Caribbean - Mango sorbet with coconut liqueur (Sd)	£4.50
Baileys - Scoop of vanilla with a shot of baileys (D, Sd)	£4.00

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