

Sharing Plates

Bread and Olives

Selection of home baked breads served with mixed olives, home roasted mixed nuts, extra virgin olive oil and balsamic dip (v)

£6.50

Old Fashioned Whitebait

Deep fried whitebait served with tartar, honey and lime and sweet chilli dipping sauces, capers and toasted bread

£9.45

Wine match Stump Jump

Antipasti

Selection of three cured meats, split baked camembert, fresh figs, grapes, homemade onion compote and buffalo mozzarella served with home baked breads

£12.95

Wine match The Hermit Crab

Whole Baked Camembert

stuffed with rosemary and garlic served with roasted nuts, mixed olives, slow roast tomatoes and warm bloomer and Focaccia breads (v)

£10.95

Wine match Olive Grove

Small Plates

Soup of the Day

Cross keys soup of the day served with home baked bread and unsalted butter (v)

£5.95

Smoked paprika skins

with mature cheddar topped, homemade guacamole, tomato salsa & sour cream (v/gf)
add smoked bacon £1.10

£5.95 / £8.95

Wine match Last Ditch Viognier

Duck Dumplings

Crispy duck dumplings with hoi sin sauce and a bean sprout, spring onion & rocket salad

£6.95 / £10.50

Wine match Feral Fox

Fishcakes

Homemade cod and smoked haddock fishcakes served with a rocket salad and homemade tartar sauce

£7.25

Wine match Broken Fishplate

Dipping Prawns and Mushrooms

A mix of crispy tempura of tiger prawns and field mushrooms served with homemade chilli jam and a lime aioli

Vegetarian option – just Mushrooms!

£7.95

Wine match Stump Jump

Salads

Caesar Salad

Tossed shredded baby gem leaves, garlic and thyme croutons, anchovies and bacon (gf)
in our Cross Keys Caesar dressing

£6.25 / £9.85

Add Moroccan lemon chicken

£7.95 / £11.50

(Please ask if you would like your anchovies removed)

Wine match Stump Jump

Pear and Brie Salad

with rocket, raisons, celery and cranberries all mixed in a homemade light honey aioli (gf)

£6.90 / £9.90

Wine match Olive Grove

Seared Tuna Nicoise Salad

with green beans, cucumber, new potatoes, tomato, red onion, olives, anchovies, (gf)
baby gem leaves and soft boiled egg

£9.95 / £13.95

Wine match Broken Fishplate

Gf = dishes are gluten free or can be made to be so v = dishes are vegetarian Wheat and nuts are in daily use in our kitchen. All weights are approximate and taken prior to cooking. VAT is included at the current rate For parties of 8 or more a 10% service charge will be added, this is of course discretionary.

Large Plates

Fish and Chips

A choice of haddock fillet or two fillets of sea bass deep fried in lemon tempura batter served with minted peas, lemon wedges and hand cut chips with smoked paprika seasoning.

Wine match Hermit Crab

£11.95

Cross Keys Short Crust Beef & Chutney Pie

Slow cooked in red wine and fruit chutney served with pan fried seasonal vegetables and hand cut chips with smoked paprika seasoning

Wine match Derelict Vineyard

£11.95

BBQ Chicken

Confit of chicken Leg topped with chorizo and cheddar cheese, with sauté new potatoes, bacon, onion and spinach topped with Cross Keys BBQ sauce

Wine match Last Ditch

£12.50

Pan Fried Calves Liver and Smoked Bacon

Served on creamy mashed potato and spinach topped with onion and red wine veal jus (gf)

Wine match Footbolt

£12.95

Creamy Wild Mushroom and Ricotta Risotto (v/gf)

A blend of wild field mushrooms pan fried and mixed with Arborio rice cooked in a creamy white wine sauce finished with ricotta cheese, spinach and home blushed tomatoes

Wine match Olive Grove

£12.95

Add Moroccan lemon chicken

£14.85

Add scallops

£17.95

Slow Braised Shank of Lamb

Served with minted Greek yoghurt, hot couscous salad and homemade flat bread topped with rich and spicy tomato sauce

Wine match Sticks and Stones

£13.95

Slow Cooked Belly of Pork and Bramley Apple

Served with creamy mash, curly kale, red pepper and red onion topped with a rich red wine veal jus (gf)

Wine match Feral Fox

£14.45

Cross Keys Fish Pie

Cooked with salmon, pollock, smoked haddock, prawns, in a white wine and Moroccan lemon sauce, topped with crushed new potatoes and served with a large rocket salad

Wine match Last Ditch

£14.50

A Pair of Kobe Steak Burgers

Served on a Ciabatta with tomato, bacon & cheddar, onion copote, baby gem served with onion rings and a salad of rocket, roast peppers, red onion and hand cut chips with smoked paprika seasoning

Wine match Laughing Magpie

£15.95

Our Steaks!

Rib eye

£16.95

Beef fillet

£21.95

Wine match Dead Arm Shiraz

Your choice of steak with balsamic tomatoes, green beans and wilted baby spinach topped with a cool green peppercorn sauce served with thick hand cut chips with smoked paprika seasoning (gf)

Today's Specials – see the fireplace or ask your waiter

Vegetarian dish of the day

Fish dish of the Day

Sides dishes – all £2.95

Seasonal Vegetables, Onion Rings, New Potatoes, Creamy Mash, Hand Cut Chips, Mixed Salad

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Sandwiches £7.95
served Monday to Saturday 12pm until 5pm

All our sandwiches are served with mixed salad and hand cut chips with smoked paprika seasoning

Croque Monsieur with a blend of cheddar, mozzarella and nutmeg toasted with honey roast ham

Croque Madame with a blend of cheddar, mozzarella and nutmeg toasted (v)

Open pear, cranberry and brie sandwich stone baked and topped with rocket (v)

Duck wrap with spring onion, bean sprouts and rocket served with hoi sin sauce

Chicken Caesar wrap with bacon, baby gem leaves and Cross Keys Caesar dressing

"Cross keys treat" fish finger bap with baby gem, homemade tartar sauce and fresh salsa

Sunday Lunch!

***Pink slow cooked Beef or Crackling Pork served as a Sunday Carvery with all the trimmings.
Available from 12pm until 5pm only £12.95 including your choice of pudding.***

Puddings £5.95

Homemade dark chocolate brownie served warm with vanilla ice cream

Rich coffee brul e served with homemade shortbread fingers

Crumble of the day served with your choice of vanilla ice cream, custard or pouring cream

Swiss Lemon Sorbet topped with splash of D'Arrenbergs Sweet Nobel Prankster

Swiss ice creams served with fresh berries (Please ask for the selection of the day)

Any Cheesecake from our coffee shop

Cross Keys Cheeseboard - three cheeses, water biscuits, celery, homemade blue berry compot and fresh grapes £7.25

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Prix Fixé menu Monday to Friday 12 – 6.30pm

Two courses £11.95

Or

Three courses £14.95

Small Plates

Cross keys soup of the day served with stone baked bloomer bread and unsalted butter (v)

Crispy duck dumplings with hoi sin sauce and a bean sprout, spring onion & rocket salad

Fishcakes, Homemade cod and smoked haddock fishcakes served with a rocket salad and homemade tartar

Dipping Prawns and Mushrooms a mix of crispy tempura of tiger prawns and field mushrooms served with homemade chilli jam and a lime aioli -Vegetarian option – just Mushrooms!

Large Plates

Fish and chips with your choice of haddock fillet or two fillets of sea bass deep fried in lemon tempura served with minted peas, lemon wedges and hand cut chips with smoked paprika seasoning

Cross Keys Short Crust Beef & Chutney Pie Slow cooked in red wine and fruit chutney served with pan fried seasonal vegetables and hand cut chips with smoked paprika seasoning

Cross Keys Fish Pie cooked with salmon, pollock, smoked haddock, prawns, in a white wine and Moroccan lemon sauce, topped with crushed new potatoes and served with a large rocket salad

Caesar Salad Tossed shredded baby gem leaves, garlic and thyme croutons, anchovies and bacon (gf) in our Cross Keys Caesar dressing
(Please ask if you would like your anchovies removed)

Slow Cooked Belly of Pork and Bramley Apple

Served with creamy mash, curly kale, red pepper and red onion topped with a rich red wine veal jus (gf)

For Pudding.... a choice for one of our wide range of cheese cakes or chocolate brownie with vanilla ice cream, dark chocolate sauce and fresh berries

Petit Prix Fixé Menu: for those that are lucky enough to be 6 or under, available all week

£3.95

Fishfingers

Pork and Apple Sausages

Potato Skins

Half a Croque Monsieur or Madame

All served with Fries or mash to your choice

Followed by a small Ice Cream of choice