

The Cross Keys Menu Lunch Menu

Nibbles

Wild mushroom and tarragon arancini £3.50

Locally made pork pie with homemade chutney £3

Deep fried breaded somerset brie with homemade chutney £4.50

Classic whitebait with Marie rose sauce £3

Salad and soup

Homemade cream of mushroom soup with crusty ciabatta and barbers salted butter £5

Home smoked chicken Caesar salad, with anchovies, parmesan, croutons and boiled egg £12

Mains

Cider battered haddock, homemade chips, peas and tartar sauce £13.50

Steak, mushroom and red wine casserole, with mash and peas £14

Local Ham, perry bridge farm eggs and homemade chips £12.50

Mushroom, lentil and chestnut cottage pie topped with sweet potato mash served with roasted winter vegetables (V) £13.50

Smoked haddock, dill and lemon fish cakes with dressed leaves and tartar sauce £12.50

Wraps

(Served with a tortilla chip and dressed leaves)

Chicken, bacon, mayonnaise and lettuce £6

Home smoked cheddar cheese, chutney and lettuce £5.50

Roast pork, lettuce, chipotle and lime mayonnaise £6

Please be aware that we use all of the known allergens in this kitchen, as well as the fryers being used for gluten products. Please inform us of any allergies you may have and we will try to accommodate your requirements as best we can, to make your visit here an enjoyable one.

The Cross Keys Dessert Menu

Carrot and walnut sponge pudding vanilla ice cream £6

Butterscotch panna cotta with gingernut biscuit crumb and mixed berry compote £6

Apple and mixed berry crumble with vanilla ice cream £5.50

Dark chocolate and salted caramel pot with homemade shortbread £6

Ice cream/sorbet

(Ice creams: salted caramel, honeycombe, vanilla, strawberry, mint choc chip, chocolate) (Sorbets: blackcurrant, lemon, mango, raspberry)

1 Scoop £1.50

2 Scoop £3

3 Scoop £4.50

Affogato (Scoop of vanilla with an espresso) £3.50

Baileys (Scoop of vanilla with a shot of baileys)
£3.50

**Coupe Colonel (Scoop of lemon sorbet with vodka)
£4.50**