SAMPLE SUNDAY MENU

STARTERS

Artichokes marinated with olive oil, lemon and herbs (VG, GF)

Homemade soup of the day, fresh bread and dairy butter (V)

Blue cheese, pear and walnut salad, in mustard dressing (V)

ROASTS

Roast Pork Belly, stuffing and gravy
Roast shoulder of lamb, Yorkshire pudding and gravy
Vegan nut roast, with vegan gravy (VG)

Served with fresh vegetables, roasted potatoes

OTHER MAINS

Wookey Hole Cave aged Cheddar ploughman's, chunky crudités, pickled onions, chutney, fresh bread, dairy butter (V)

Thick slices of Wiltshire ham, fried duck eggs, rustic chips, chunky piccalilli (GF)

Our own beer battered fish (according to the market), garden peas, rustic chips, lemon and tartare

Soya based burger with relish, salad, gherkin and vegan cheese in a bun, rustic chips (VG)

DESSERTS

Selection of homemade desserts on blackboard

1 course £15.00 2 courses £19.00 3 courses £23.00 Child Main £8.00

GF = Gluten Free Option

V = Vegetarian Suitable

VG = Vegan Suitable

Allergies and special diets (If you have any queries please do not hesitate to ask!)

Although we are pleased to offer a variety of gluten free options on our menu the Cross Keys is not a gluten free restaurant and cannot absolutely ensure that cross contamination will never occur. We have processes in place to minimise that happening, but cross contamination could occur and so our restaurant is unable to guarantee that any item can be completely free of allergens. If you require any further allergens information, please ask a team member.

With regards to allergies, we cannot guarantee against cross-contamination traces, our kitchen uses food products that contain or may contain the following ingredients: gluten-containing cereals, crustaceans, molluscs, fish, peanuts, lupin, tree nuts, soya, eggs, milk, celery, mustard, sesame, sulphur dioxide (Sulphites)

Food served 12.00pm - 2.15pm and 5.00pm - 8.30pm Monday to Thursday
Food served 12.00pm - 8.30pm Friday, Saturday
Sunday lunch served 12.00 pm - 4.00 pm

NB: All dishes subject to market availability