

SUNDAY MENU

STARTERS

Homemade soup of the day

Classic prawn cocktail - baby prawns in our brandy-laced Marie Rose sauce (GF)

Marinated chicken Caesar salad, baby gem lettuce, Parmesan cheese, ciabatta croutons, our house Caesar dressing (contains fish)

Isle of Wight tomato, cracked wheat, mint, cucumber and pomegranate salad

ROASTS

Smaller Portion Available

Roasted pork belly, stuffing, gravy, apple sauce

Chicken breast, stuffing, gravy

Slow roasted shoulder of lamb, lamb gravy, Yorkie, mint sauce

Sun-blushed tomato, courgette, pea and sunflower seed roast (VG)

All served with a selection of seasonal vegetables and rosemary roasted potato

MAINS

Smaller Portion Available

Moretti beer battered cod and skin on chips, pea purée, tartare

Wiltshire ham ploughman's - pickled red cabbage, pickled onions, toasted ciabatta, heritage tomatoes, apple, cucumber and piccalilli

Maas Kolhapuri - slow braised lamb curry from the Maharashtra region of India, steamed rice and our homemade garlic butter flatbread (GF available)

Pulled BBQ jackfruit burger with guacamole, ciabatta bun, chips and slaw (VG)

SIDES

Cheesy leeks £3.50

Seasonal vegetables £4.00

Roast potatoes £3.50

Yorkshire pudding £1.50

Jug of gravy £2.00

DESSERTS

Selection of homemade desserts on blackboard

1 course £16.20 2 courses £20.10 3 courses £24.00 Small Roast/Main £9.00

GF = Gluten Free V = Vegetarian VG = Vegan

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.

