

SUNDAY MENU

STARTERS

Homemade soup of the day

Ardennes pâté, apple and cider chutney, ciabatta toast

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

Charred spring onions and romesco sauce on grilled ciabatta, watercress and sun-blushed tomato salad (VG)

ROASTS

Smaller Portion Available

Roasted pork loin, stuffing, gravy, apple sauce

Chicken breast, stuffing, gravy

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

Root vegetable, leek and wild mushroom roast, gravy (VG)

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

MAINS

Smaller Portion Available

Sweet potato tikki burger, homemade amba sauce (pickled mango), ciabatta bun, chips and slaw (VG)

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

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

Hand-cut Wiltshire ham, duck eggs, skin on chips, watercress (GF)

SIDES

Braised red cabbage, apples and beetroot £4.00

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 £15.00 2 courses £19.00 3 courses £23.00 Small Roast/Main £8.00

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.

