



Sample Menu (not for pre-order)

Drinks Specials

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| Hawkstone Premium Lager – 4.8% | £6.50/pint |
| Hawkstone Cider – 5% | £5.50/pint |
| “Tuscan G & T” – Sabatini Gin, Fevertree Mediterranean Tonic | £7.50 |
| Cramele Recas Orange Wine - 2024 Romania 12% | 175ml £9 BTL £34 |

Small Plates

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| Handmade Focaccia, Olives, Olive Oil, Balsamic (V)(GFA) | £7 |
| Carrot & Coriander Soup, Toasted Seeds, Homemade Focaccia (V) (GFA) | £8 |
| Pan Roast Lamb Sweetbread, Smoked Cauliflower Puree, Hazelnut & Pickled Shallot (GF) | £10 |
| Whipped Goats Cheese, Pickled Golden Beetroot, Tomato, Chicory & Toasted Seeds (GF) | £8 |
| Line Caught Pollock Goujons, Curry Sauce, Paprika Straws | £12 |
| Smoked Ham Hock & Chicken Terrine, Piccalilli, Toast (GFA) | £9 |
| Rosemary & Truffle Oil Baked Camembert, Red Onion Jam, Toast (GFA, TO SHARE) | £16 |

Main Plates

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| Pan Roast Whole Cornish Sole, Lemon & Caper Beurre Noisette, French Fries (GFA) | £25 |
| Twice Baked Westcombe Cheddar Soufflé, Grilled Courgette, Tomato & Fennel Ragu (V) | £19 |
| Cajun Spiced Sweet Potato & Falafel Burger, Fries, House Slaw (V) (GFA) | £18 |
| Beer Battered Pollock & Chunky Chips, Crushed Peas, Tartare Sauce | £18 |
| Cajun Sweet Potato Falafel, Grilled Courgette, Halloumi, Tenderstem, Sun Blushed Tomato Pesto (V) (GFA) | £19 |
| Duck Leg Confit, Jersey Royals, Braised Peas & Pancetta | £24 |
| Cross House Caesar Salad | £16 |
| Add Grilled Lemon & Thyme Chicken Thigh | £6 |
| Add Pollock Goujons | £6 |

The Grill

(Himalayan Salt, Dry Aged Prime Southwest Beef)

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| Prime Beef Burger, Cheese, Tomatoes, Gherkins, Burger Sauce, House Slaw, Fries (GFA) | £18 |
| Chargrilled Harissa Poussin, Sun Blushed Tomato, Rocket & Feta Giant Couscous Salad (GF) | £24 |
| 12oz Pork Chop, Chunky Chips, Roast Tomato, Grilled Hispi Cabbage, Chimichurri Dressing (GFA) | £22 |
| 10oz Aged Flat Iron Steak, French Fries, House Salad (GFA) | £26 |
| 30oz Aged Cote De Boeuf, Chunky Chips, Seasonal Veg, Peppercorn Sauce (GFA, TO SHARE) | £80 |
| Line Caught Wild Seabass, Jersey Royals, Tenderstem Broccoli, Chimichurri, (GF, TO SHARE) | £55 |

Sides

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| House Salad | £4 |
| Seasonal Vegetables | £4 |
| Buttered Jersey Royals | £4 |
| French Fries | £4 |
| Chunky Chips | £4.5 |

Sauces

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| Harrogate Blue Cheese Sauce | £3 |
| Peppercorn Sauce | £3 |

Please Advise on any allergies you have.

An optional 10% service charge will be added to every bill, 100% of which goes to our team. If you would not like to pay this, please let a member of staff know. We offer complementary still and sparkling filtered water.

The Cross House

Doynton

Puddings £8

Iced Cherry Parfait, Dark Chocolate Mousse, Cherry Compote, Caramelized White Chocolate
Strawberry & Vanilla Cheesecake, Poached Apricots, Hazelnut Brittle
Strawberries & Cream Pavlova
Warm Chocolate Brownie, Banana Ice Cream

Selection of Mini Desserts: *White Chocolate Mousse, Vanilla Brulée,
Passionfruit Pate de Fruit, Blondie, Lemon & Lavender Curd Tart*

Artisan British Cheese Board, Quince, Crackers £12
(Bath Soft, Harrogate Blue, Godminster Cheddar)

Affogato (Espresso Coffee with Scoop of Vanilla Ice Cream, Biscotti) £6

Local “Marshfield” Ice Cream/Sorbet

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| 1x Scoop | £2.5 |
| 2x Scoop | £5 |
| 3x Scoop | £7.5 |

Ice Cream

Vanilla, Strawberry, Chocolate, Bueno Ripple,
Banana, Cookie Dough

Sorbet

Raspberry, Lemon, Mango

Dessert Wines/Port

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| Chateau Monteils / Sauternes - 2009 – France | £6 |
| Royal Tokaji- Late Harvest - 2017 - Hungary | £7 |
| Taylors LBV Port | £5 |
| Krohn 10-year LBV Port | £7 |

Selection of Tea, Coffee & Hot Chocolate From £2.5
Liquor Coffee (Brandy, Rum, Whiskey, Coffee Liquor) £6.5

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