

The Cross House

Doynton

Autumn Sample Menu

(Not for Pre-Orders)

Drink Specials

Autumn Fizz – Gin, Agave Syrup, Lemon Juice, Cider	£9
Lucky Buddha Asian Style Lager (4.8%, 330ml)	£5
Tuscan Gin & Tonic - Sabatini Gin, Mediterranean Tonic, Lemon Thyme	£7.4
Pineapple Gin Sour - Pineapple Gin, Egg White, Cointreau, Lemon Juice, Sugar Syrup	£9
“Twinkle” - Vodka, St Germain, English Sparkling, Lemon Peel	£10

Small Plates

Handmade Focaccia, Olives, Oil, Balsamic (V) (GFA)	£7
Celeriac, Onion & Truffle Soup, Homemade Focaccia (V)(GFA)	£7
Seared Pigeon Breast, Wild Mushroom Pearl Barley Risotto, Port Poached Pear, Candied Walnuts	£10
Chicken Liver Parfait, Toast, Spiced Apple Chutney (GFA)	£8
Cornish Mussels, Cider, Cream & Spinach, Focaccia	£9
Burrata, Rough Pesto, Polenta Crisp (V)	£9
Grilled Sardines on Toasted Focaccia, Olive Tapenade, Balsamic Dressing	£9
Truffle & Rosemary Baked Camembert, Toast, Red Onion Jam (GFA) (TO SHARE) (V)	£16

Main Plates

Spiced Courgette & Walnut, Pea & Pearl Barley Fritter, Grilled Courgette, Feta, Lemon & Mint Hummus (V)	£19
Fillet of Wild Sea Bass, Rosti Potato, Artichoke Puree, Roast Fennel & Spinach (GFA)	£24
Roast Guinea Fowl Breast, Sauteed Potatoes, Spinach, Slow Roasted Tomatoes, Sweetcorn Salsa, Chorizo (GFA)	£22
Confit Duck Leg, Potato Fondant, Kale, Red Cabbage Ketchup, Peppercorn Sauce	£22
Cross House Autumn Vegetable Salad: Roasted Spiced Squash, Quinoa & Feta(V)	£14
<i>Add Marinated Chicken Thighs</i>	£5

Classics

Dry Aged Cross House Beef Burger, Cheese, Tomatoes, House Sauce, House Slaw, French Fries (GFA)	£15
<i>Add Pulled Pork</i>	£3
Cajun Spiced Sweet Potato & Falafel Burger, Fries, House Slaw (V) (GFA)	£15
Ale Battered Haddock & Chunky Chips, Crushed Peas, Tartare Sauce	£16
Cornish Mussels, Cider, Cream & Spinach, Fries	£16

The Grill (Himalayan Salt, Dry Aged Prime Southwest Beef)

12oz Gloucester Old Spot Pork Chop, Chunky Chips, Field Mushroom, Roast Tomato, Mustard Sauce (GF)	£20
10oz Aged Flat Iron Steak, French Fries, House Salad (GF)	£21
10oz Aged Sirloin Steak, Chunky Chips, Field Mushroom, Roast Tomato (GF)	£29
30oz Cote De Boeuf, Chunky Chips, Seasonal Greens, Peppercorn Sauce to Share (GF)	£70

Sauces

Peppercorn Sauce (GF)	£3
Harrogate Blue Cheese Sauce (GF)	£3

Sides

Chunky Chips	£4
French Fries	£4
Green Salad	£4
Seasonal Vegetables	£4
Buttered Potatoes	£4

Please Advise on any allergies you have.

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

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Puddings £8

Iced Banana Parfait, Chocolate Brownie, Peanut Praline
Baileys & Hazelnut Cheesecake, Salted Caramel, Chocolate Crumb, Almond Brittle
Pear Frangipane Tart, Spiced Poached Pear, Vanilla Ice Cream

Mini Selection of Desserts: Cassis & Vanilla Pannacotta, Peanut Butter Brulée, Chocolate Brownie

Artisan British Cheese Board, Quince, Crackers (Bath Soft, Harrogate Blue, Godminster Cheddar) £9

Affogato (Espresso Coffee with Scoop of Vanilla Ice Cream, Biscotti) £5

Local "Marshfield" Ice Cream/Sorbet

1xScoop	£2
2x Scoop	£4
3x Scoop	£6

Ice Cream

Vanilla, Strawberry, Chocolate, Banana, White Chocolate Honeycomb, Caramelised Biscuit, Mint, Rum & Raisin

Sorbet

Blackcurrant, Lemon, Raspberry

Dessert Wines/Port

Chateau Monteils / Sauternes - 2009 – France	£6
Royal Tokaji- Late Harvest - 2017 - Hungary	£7
Krohn LBV Port (2015)	£5.3

Selection of Tea, Coffee & Hot Chocolate

Liquor Coffee (Brandy, Rum, Whiskey, Coffee Liquor)	From £2.5
	£6.5

Cocktails

Espresso Martini (espresso, vodka, coffee liqueur, sugar syrup)	£9
Negroni (dry gin, campari, martini rosso)	£9
Old Fashioned (bourbon, rye, brown sugar, angostura, water)	£9
Daiquiri (white rum, lime juice, sugar syrup)	£9
Margarita (tequila, lime juice, cointreau, agave)	£9
Kir Royale (English sparkling, crème de cassis)	£10
Pornstar Martini (passionfruit liqueur, vodka, lime juice, vanilla syrup, prosecco chaser, egg white)	£9
Twinkle (vodka, st germain, English sparkling)	£10
Pineapple Gin Sour –(Pineapple Gin, Egg White, Cointreau, Lemon Juice, Sugar Syrup)	£9

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