



Sample Menu (not for pre order)

Drinks Specials

Hawkstone Premium Lager – 4.8%	£6.50/pint
Hawkstone Cider – 5%	£5.50/pint
“Tuscan G & T” – Sabatini Gin, Fevertree Mediterranean Tonic	£7.50
Autumn Fizz – Gin, Lemon Juice, Agave, Cider	£9
Road Green Sparkling – Gloucestershire, England 11.5%	£11 125ml/ £65 Btl

Small Plates

Homemade Focaccia, Marinated Olives, Oil, Balsamic (V)(GFA)	£7
Leek & Potato Soup, Truffle Oil, Homemade Focaccia (V) (GFA)	£8
Chicken Liver Parfait, Spiced Apple Chutney, Toast (GFA)	£9
Smoked Mackerel Pate, Horseradish Cream, Pickled Cucumber, Toast (GFA)	£9
Welsh Rarebit Croquettes, Wild Mushrooms, Poached Egg, Pickled Shallots (V)	£11
Cornish Mussels, Chorizo, Tomato & White Wine Sauce, Homemade Focaccia (GFA)	£10
Rosemary & Truffle Oil Baked Camembert, Red Onion Jam, Toast (GFA, TO SHARE)	£16

Main Plates

Roast Pork Belly, Braised Pig Cheek, Carrot Puree, Fondant Potato, Sauteed Savoy Cabbage, Red Wine Jus (GFA)	£26
Pan Fried Fillet of Wild Seabass, New Potato, Leek & Shellfish Chowder (GFA)	£28
Beetroot & Carrot Pakora, Tarka Dahl, Feta, Tenderstem & Mint Yogurt (V)	£19
Local Pan-Fried Calves Liver, Bubble & Squeak, Kale, Onion & Bacon Jus	£20
Chicken, Leek & Pancetta Pie, Creamed Mash, Kale, Tarragon Sauce	£21
Beer Battered Haddock, Chunky Chips, Crushed Peas, Tartar Sauce	£18
Cajun Spiced Sweet Potato & Falafel Burger, Fries(V) (GFA)	£18
Cornish Mussels, Chorizo, Tomato & White Wine Sauce, Fries (GFA)	£19
Cross House Autumn Salad, Cous Cous, Roasted Squash, Tenderstem, Feta & Toasted Seeds	£15
Add Grilled Lemon & Thyme Chicken Thigh	£6

The Grill

(Himalayan Salt, Dry Aged Prime Southwest Beef)

Prime Beef Burger, Cheese, Tomatoes, Gherkins, Burger Sauce, Fries (GFA)	£18
12oz Pork Chop, Slow Roasted Tomato, Field Mushroom, Chunky Chips, , Mustard Sauce (GFA)	£22
10oz Aged Rump Steak, Slow Roasted Tomatoes, Field Mushroom, Chunky Chips (GFA)	£28
30oz Aged Cote de Boeuf, Chunky Chips, Seasonal Vegetables, Peppercorn Sauce (GFA)	£80

Sides

House Salad	£4
Seasonal Vegetables	£4
Buttered New Potatoes	£4
French Fries	£4
Chunky Chips	£4.5

Sauces

Stilton Cheese Sauce	£3.5
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.

(GFA) – Gluten free available. (GF) – Gluten free. (V) – Vegetarian.

The Cross House

Doynton

Puddings £8

Red Wine Poached Pear, Ginger Crumb, Honey & Ginger Ice Cream

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Iced Raspberry Parfait, Dark Chocolate Mousse, Crushed Meringue

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Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

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Selection of Mini Puddings; *Vanilla Pannacotta, Warm Chocolate Brownie, Passionfruit Curd Tart, Salted Caramel Brulée, Cassis Pate de Fruit*

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Artisan British Cheese Board, Quince, Crackers £12
(Nickynook Blue, Black Cow Cheddar, Tunworth)

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

Local "Marshfield" Ice Cream/Sorbet

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

Ice Cream

Vanilla, Strawberry, Chocolate Fudge Brownie,
Mint Choc Chip, Banana, Honey & Ginger, Caramel Fudge & Clotted Cream, Rum & Raisin

Sorbet

Lemon, Mango, Strawberry & Champagne

Dessert Wines/Port

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
Liquor Coffee (Brandy, Rum, Whiskey, Coffee Liquor)

From £2.5
£6.5

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