



## 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
“Sarti Rosa Spritz” – Blood Orange, Mango & Passionfruit Liquor, Prosecco, Soda	£9
Road Green Sparkling – Gloucestershire, England 11.5%	£11 125ml/ £65 Btl

### Small Plates

Handmade Focaccia, Olives, Olive Oil, Balsamic (V)(GFA)	£7
Celeriac Soup, Toasted Hazelnuts, Truffle Oil, Homemade Focaccia (V) (GFA)	£8
Chicken Liver Parfait, Spiced Apple Chutney, Toast (GFA)	£9
Burrata, Heritage Tomato, Basil & Red Onion Salad (GF)	£10
Seared Scallop, Soya, Honey & Sesame Pork Belly, Black Pudding Bon Bon, Apple Puree	£12
Cornish Crab, Cheddar & Tarragon Filo Tart, Rocket & Fennel Salad	£10
Rosemary & Truffle Oil Baked Camembert, Red Onion Jam, Toast (GFA, TO SHARE)	£16

### Main Plates

Roast Rump of Lamb, Parmesan & Truffle Polenta, Sugar Snaps, Capers & Olives	£28
Roasted Duck Breast, Braised Chicory, Carrot Puree, Potato Fondant, Red Wine Sauce	£26
Pan Fried Fillet of Wild Sea Bass, Celeriac Puree, Peas, Golden Beetroot, Sauce Vierge (GFA)	£26
Twice Baked Westcombe Cheddar Soufflé, Grilled Courgette, Tomato & Fennel Ragu (V)	£19
Beer Battered Haddock, Chunky Chips, Crushed Peas, Tartar Sauce	£18
Cajun Spiced Sweet Potato & Falafel Burger, Fries(V) (GFA)	£18
Cross House Caesar Salad	£16
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
Add Pulled Pork	£3
12oz Pork Chop, Butterbean, Spinach, Cider Cream Sauce, Tenderstem Broccoli (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

### Sides

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

### Sauces

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.

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

# The Cross House

Doynton

## Puddings £8

Lavender Pannacotta with Honey Oats & Raspberries

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Dark Chocolate Mousse with Honeycomb & Candied Orange

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Summer Berry Pudding & Clotted Cream

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Iced Raspberry Parfait with Raspberry Compote, Vanilla Yogurt & Meringue

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Selection of Mini Puddings: *Lemon Posset, Lemon Tart, Blondie, Vanilla Crème Brûlée, Strawberry Pate De Fruit*

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

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

## Ice Cream

Vanilla, Strawberry, Chocolate,  
White Chocolate & Honeycomb, Coconut

## Sorbet

Lemon, Mango, Raspberry

## 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

<b>Selection of Tea, Coffee &amp; Hot Chocolate</b>	From £2.5
<b>Liquor Coffee (Brandy, Rum, Whiskey, Coffee Liquor)</b>	£6.5

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