



## Sample Menu

### Drinks Specials

|                                                       |                    |
|-------------------------------------------------------|--------------------|
| After Eight Espresso Martini                          | £10                |
| Twinkle- Elderflower Liquor, Vodka, English Sparkling | £10                |
| Road Green Sparkling – Gloucestershire, England 11.5% | £11 125ml/ £65 Btl |

### Small Plates

|                                                                                                  |     |
|--------------------------------------------------------------------------------------------------|-----|
| Homemade Focaccia, Marinated Olives, Oil, Balsamic (V)(GFA)                                      | £7  |
| Curried Parsnip Soup, Toasted Seeds, Handmade Focaccia (GFA, V)                                  | £9  |
| Sticky Glazed Pig Cheek, Black Pudding Bon Bon, Celeriac Puree, Crispy Ham, Piccalilli Gel (GFA) | £10 |
| Cornish Mussels, Cider, Tarragon & Cream, Focaccia (GFA)                                         | £10 |
| Chicken Liver Parfait, Apple & Cranberry Chutney, Toast (GFA)                                    | £10 |
| Whipped Truffle Goats Cheese, Poached Pears, Pickled Shimeji Mushrooms on Toast (GFA)            | £11 |
| Panko Bread Squid Rings, Nduja Risotto, Saffron Aioli, Micro Coriander                           | £12 |
| Rosemary & Truffle Oil Baked Camembert, Red Onion Jam, Toast (GFA, TO SHARE)                     | £16 |

### Main Plates

|                                                                                               |     |
|-----------------------------------------------------------------------------------------------|-----|
| Spiced Baked Cauliflower, Red Lentil & Spinach Dahl, Mint Yogurt (V)                          | £20 |
| Braised Blade of Beef, Horseradish Parmesan Potato Croquette, Tenderstem, Bourguignon Garnish | £28 |
| Duck Breast, Pommes Anna Potatoes, Red Cabbage Puree, Cavolo Nero, Red Wine Jus (GFA)         | £28 |
| Grilled Seabream Fillet, Lemon & Herb Crushed Potatoes, Cavolo Nero & Brown Shrimp Vierge     | £26 |
| Beer Battered Haddock, Chunky Chips, Crushed Peas, Tartare Sauce                              | £18 |
| Cornish Mussels, Cider, Tarragon & Cream, Fries (GFA)                                         | £19 |
| Veal, Ham Hock & Blue Cheese Pie, Sautéed Potatoes, Seasonal Greens                           | £20 |

### The Grill

|                                                                                                   |     |
|---------------------------------------------------------------------------------------------------|-----|
| Prime Beef Burger, Cheese, Tomatoes, Gherkins, Burger Sauce, Slaw, Fries (GFA)                    | £18 |
| Cajun Spiced Sweet Potato & Falafel Burger, Fries, House Slaw (V) (GFA)                           | £18 |
| 10oz Rump Steak, Grilled Tomato, Field Mushroom, Fries (GFA)                                      | £28 |
| 12oz Pork Chop, Grilled Tomato, Field Mushroom, Chunky Chips, Mustard Sauce (GFA)                 | £23 |
| 16oz Dry Aged Chateaubriand, French Fries, Seasonal Vegetables, Peppercorn Sauce (GFA) (TO SHARE) | £75 |

### Sides

|                       |    |
|-----------------------|----|
| House Salad           | £4 |
| Seasonal Vegetables   | £4 |
| Buttered New Potatoes | £4 |
| French Fries          | £4 |

### 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

Dark Chocolate Mousse, Peanut Praline, Salted Caramel, Banana

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Passionfruit Curd Tart, Chocolate Crumb, Raspberry Sorbet

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Vanilla & Rose Pannacotta, Raspberries, Pistachio & Honeycomb

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Warm Vanilla Rice Pudding, Roasted Pears, Honey Oats

“Selection of Mini Puddings”: *Vanilla Cheesecake, Warm Brownie, Cassis Pate De Fruit, Baileys Brulée, White Chocolate Tart(GFA)*

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

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, Banana, Salted Caramel,  
Honey & Ginger, Rum & Raisin

## Sorbet

Lemon, Blackcurrant, 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 |

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

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