The Cross House Doynton

Sample Menu

Drinks Specials

Hawkstone Lager, Oxfordshire *4.8%*	£6.80/pint
Twinkle - Elderflower Liqueur, Vodka, English Sparkling	£12
Luna Argenta Negroamaro Primitivo – 2024 Puglia *13.5%*	£38 BTL
Chapel Down Brut Sparkling *12%*	£12 glass / £70 BTL

Small Plates

Homemade Focaccia, Marinated Olives, Oil, Balsamic (V)(GFA)	£7
Leak & Potato Soup, Homemade Focaccia (V) (GFA)	£10
Chicken Liver Parfait, Apple Chutney & Toast (GFA)	£10
Wild Mushroom Pate, Red Onion, Walnut & Blue Cheese Palmier, Pickled Shimeji Mushrooms	£11
Cornish Mussels, Cider Cream & Herbs Sauce, Focaccia (GFA)	£11
Salmon Gravlax, Aperol Gel, Orange Segments, Dill Oil (GF)	£12
Cajun Pulled Beef on Toast, Chipotle Mayo, Harrogate Blue Cheese (GFA)	£12
Rosemary & Truffle Oil Baked Camembert, Red Onion Jam, Toast To Share (GFA)	£16

Main Plates

Roasted Butternut Squash Risotto, Roasted Hazelnuts, Goats Cheese Bon Bons (V) (GFA)	£19
Beer Battered Haddock, Chunky Chips, Crushed Peas, Tartare Sauce	£20
Pan Fried Wild Seabass Fillet, Prawn & Mussel Bouillabaisse Sauce, Shaved Fennell, Samphire (GFA)	£28
Pan Fried Calves Liver, Mash Potato, Cavolo Nero, Onion & Pancetta Jus	£23
Cornish Mussels, Cider Cream & Herbs Sauce, Fries	£21
Pan Roast Duck Breast, Potato Rosti, King Oyster Mushroom, Beetroot & Blackberry Puree (GF)	£28
Roast Partridge, Dauphinoise Potato, Braised Red Cabbage, Tenderstem, Peppercorn Sauce (GFA)	£24
Cajun Spiced Sweet Potato & Falafel Burger, French Fries, House Slaw (V) (GFA)	£18

The Grill

Grilled Harissa Chicken Thighs, Cous Cous Salad, Mint Yoghurt (GFA)	£19
Prime Beef Burger, Cheese, Tomato, Gherkins, Burger Sauce, Slaw, French Fries (GFA)	£19
10oz Dry Aged Flat Iron Steak, French Fries, House Salad (GFA)	£26
10oz Dry Aged Rump Steak, Grilled Beef Tomato, Field Mushroom, Chunky Chips (GFA)	£28
12oz Pork Chop, Grilled Beef Tomato, Field Mushroom, Chunky Chips, Mustard Sauce (GFA)	£23
16oz Dry Aged Chateaubriand, Seasonal Vegetables, Chunky Chips, Peppercorn Sauce (To Share)	£75

Sides

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

Sauces

Blue Cheese Sauce	£4.5
Peppercorn Sauce	£4

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.

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Puddings £9

Pecan & Chocolate Tart, Oat & Pecan Crumb, Caramel, Vanilla Chantilly
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Vanilla & Cassis Pannacotta, Cassis Gel, Blackcurrant Sorbet
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Apple Tarte Tatin, Rum & Raisin Ice Cream
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Red Wine Poached Pear, Ginger Crumb, Vanilla Ice Cream

Selection of Mini Puddings: Caramel Crème Brulée, Raspberry Pâte de Fruit, White Chocolate Mousse, Brownie, Lemon & Lavendar Tart

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, White Chocolate & Honeycomb, Chocolate Orange, 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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