

The Cross House

Doynton

Sample Menu

Drinks Specials

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| Hawkstone Premium Lager – 4.8% | £6.50/pint |
| Hawkstone Cider – 5% | £5.50/pint |
| Limoncello Rosé Spritz | £10 |
| “Tuscan G & T” – Šabatini Gin, Fevertree Mediterranean Tonic | £7.50 |
| Gavi di Gavi – La Minaia - 13% | £42/BTL |

Small Plates

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| Handmade Focaccia, Olives, Olive Oil, Balsamic (V)(GFA) | £7 |
| Leek & Potato Soup, Toasted Seeds, Focaccia (V) (GFA) | £8 |
| Chicken Liver Parfait, Apple & Cranberry Chutney, Toast & Pickles (GFA) | £9 |
| Cornish Mussels, Cider, Cream & Tarragon Sauce, Focaccia | £9 |
| Grilled Asparagus, Soft Boiled Duck Egg & Shaved Westcombe Cheddar, Tarragon Aioli | £11 |
| Sticky Pulled Beef on Toast, Pickled Mushrooms, Crumbled Harrogate Blue, Sriracha Mayo, Jalapeños | £12 |
| Cornish Crab & Cheddar Filo Tart, Pickled Cucumber, Romesco Sauce | £11 |
| Rosemary & Truffle Oil Baked Camembert, Red Onion Jam, Toast (GFA, TO SHARE) | £16 |

Main Plates

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| Pan Fried Salmon Fillet, Sauteed Potatoes, Grilled Asparagus, Samphire, Beurre Blanc (GFA) | £24 |
| Duo of Lamb, Roasted Rump, Slow Cooked Shoulder Croquette, Potato Terrine, Crushed Peas | £26 |
| Cajun Spiced Sweet Potato & Falafel Burger, Fries, House Slaw (V) (GFA) | £18 |
| Beer Battered Haddock, Chunky Chips, Crushed Peas, Tartare Sauce | £17 |
| Cornish Mussels, Cider, Cream & Tarragon Sauce, Fries | £18 |
| Pan Roast Guinea Fowl Breast, White Bean, Onion & Thyme Puree, Peas, Wild Garlic & Chorizo (GF) | £22 |
| Pan Fried Gnocchi, Roasted Beetroot, Truffle & Goats Cheese Bon Bons, Rocket Pesto (V) | £19 |
| Cross House Caesar Salad | £16 |
| Add Grilled Lemon & Thyme Chicken Thigh | £6 |
| Add Cajun Monkfish Scampi | £8 |

The Grill

(Himalayan Salt, Dry Aged Prime Southwest Beef)

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| Prime Beef Burger, Cheese, Tomatoes, Gherkins, Burger Sauce, House Slaw, Fries (GFA) | £18 |
| 12oz Gloucester Old Spot Pork Chop, Chunky Chips, Roast Tomato, Mushroom, Mustard Sauce (GFA) | £22 |
| 10oz Aged Flat Iron Steak, French Fries, House Salad (GFA) | £25 |
| 30oz Aged Cote De Boeuf, Chunky Chips, Seasonal Veg, Peppercorn Sauce (GFA, TO SHARE) | £75 |

Sides

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

Sauces

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| 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.



Puddings £8

Vanilla Pannacotta, Poached Rhubarb, Caramelized White Chocolate, Raspberry (GFA)
Mixed Berry Eton Mess (GFA)
Chocolate Fondant, Coffee Chantilly
Lemon & Mascarpone Tart, Candied Lemon, Raspberry Sorbet

Selection of Mini Desserts: *Raspberry Cheesecake, Cardamom Crème Brulée,
Strawberry Pate de Fruit, Brownie, Lemon Curd Tart*

Artisan British Cheese Board, Quince, Crackers £10
(Bath Soft, Harrogate Blue, Godminster Cheddar)

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

Local “Marshfield” Ice Cream/Sorbet

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

Ice Cream

Vanilla, Strawberry, Chocolate, Bueno Ripple
Blackcurrant & Clotted Cream, Banana

Sorbet

Raspberry, Lemon, Mango

Dessert Wines/Port

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| Chateau Monteils / Sauternes - 2009 – France | £6 |
| Royal Tokaji- Late Harvest - 2017 - Hungary | £7 |
| Taylor's 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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