

Do you have an allergy or Intolerance? Please let our team know on ordering

STARTERS

~	Soup of the day, Homemade bread & butter	(VEA) (V) (GFA) (DFA)	£6.95
~	Twice Baked Cheese Souffle, Caramelised Red Onion Marmalade	(V)(GFA)	£9.00
~	Breaded Halloumi, Basil Pesto Mayonnaise	(V)	£9.00
~	Mini Onion Bhajis, Mint Yoghurt, Poppadom	(VEA) (V) (GFA) (DFA)	£8.50
~	Homemade Bread & Oils (Black Treacle & White), Flavoured Rapeseed Oil, Balsamic Vinegar		
		(VEA) (V) (GFA) (DFA)	£4.95
~	Chicken Liver Parfait, House Chutney, Toasted Homemade Bread	(GFA)	£9.00
~	Classic Prawn Cocktail, Marie Rose Dressing, Homemade Bread & I	Butter	
		(GFA) (DFA)	£9.50
~	Smoked Salmon, Lemon Aioli, Lime Pickled Cucumber, Homemade Treacle Bread		
		(GFA) (DFA)	£9.50
~	Tempura Tiger Prawns, Rice Noodles, Sweet Chilli & Coriander	(GFA) (DFA)	£9.50

ALLERGEN GUIDE

GFA- CAN BE MADE GLUTEN FREE, DFA- CAN BE MADE DAIRY FREE, V- VEGETARIAN, VEA-CAN BE MADE VEGAN

Our menu items may contain or come into contact with allergens. For details on specific ingredients and allergens please speak to one of our team before ordering

All of our food is freshly prepared and can sometimes take longer to prepare, we appreciate your patience.



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MAINS

- Twice Baked Cheese Souffle, Caramelised Red Onion Marmalade, Choice of New Potatoes or chips &
 Seasonal vegetables or salad (V) (GFA)
 Souffle £15.50
 Souffle £17.50
- Pan Fried Halloumi Burger, Baby gem lettuce, Sweet Chilli Sauce, Brioche Bun, Hand Cut Chips
 (V) (GFA) £17.50
- Butternut Squash Cup, Roast Autumn Vegetables, Caramelised Onions & Glazed Goats Cheese
 (V) (GFA) (VEA) £19.50
- ~ Fish N Chips, Haddock Fillet, Local Beer Batter, Mushy Peas, House Tartare Sauce (GFA) (DFA)

Small £16.50 Large £18.50

- Pan Seared Seabass, Creamed Potato with Lemon Oil, Horseradish Hollandaise, Seasonal Vegetables
 (GFA) (DFA)
- Chicken Supreme, Sweet Potato Fondant, Savoy Cabbage, Smoked Bacon & Pea Velouté, Seasonal
 Vegetables (GFA) (DFA)
- Pan Roasted Duck Breast, Parsnip Dauphinoise, Local Plum & Star Anise Compote, Seasonal Vegetables
 (GFA) (DFA)
- Lincolnshire Sausage & Mash, Red Wine & Rosemary Jus, Seasonal Vegetables

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MAINS

- BBQ Pulled Pork Burger, Slow Cooked Pulled Pork, Brioche Bun, Smoked Bacon, House Slaw, Hand Cut
 Chips (GFA) (DFA)
- Baby Back Ribs, Smoky BBQ Sauce, Classic Slaw, Skin on fries or Hand cut chips (GFA) (DFA)
 ½ £18.50
 Full £23.50
- Cross Keys Ultimate Double Burger, Brioche Bun, Beer Battered Onion Ring, Smoked Bacon, Monterey
 Jack Cheese, Burger Sauce, Lettuce, Tomato, Hand Cut Chips (GFA) (DFA)
- Pan Fried Lambs Liver, Creamed Potato, Smoked Bacon Jus, Seasonal Vegetables (GFA) (DFA)
 £17.50
- Cross Keys Steak & Mushroom Pie (PLEASE ALLOW 35 MINUTES IF NO STARTER ORDERED)
 Shortcrust Pastry, Hand Cut Chips, Seasonal Vegetables
- 10 oz Sirloin Steak, Garlic Open Flat Mushroom, Vine Cherry Tomatoes, Beer Battered Onion
 Rings, Peppercorn Sauce, Hand Cut Chips (GFA) (DFA)
- ~ Cross Keys Beef Lasagne, Homemade Garlic Bread, Skin on Fries, Salad Garnish £16.50

SIDES

~ House Slaw £3.50 ~ Homemade Garlic Bread £5.00 ~ CK Side Salad £5.50 ~ Onion Rings £4.00

~ Hand Cut Chips or French Fries £4.50 ~ Extra Seasonal Vegetables £4.00

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Desserts

Desserts made with care in our kitchen by our award winning chefs using the finest ingredients, £8.50p each

- Sticky Toffee Pudding with Yorvale Banoffee Real Diary Ice Cream & Butterscotch Sauce
- Chefs homemade Autumn Berry Cheesecake
- ~ Chefs homemade Dark Chocolate Tart served with Yorvale White Chocolate Diary Ice Cream
- Cheese & Biscuits Crackers, Celery, Grapes and House Chutney (£1.00 supplement)
- Ice Cream Selection. Vanilla, Banoffee, Salted Caramel, Mint Choc Chip, Bubblegum, Coconut,
 Clotted Cream, Pina Colada, Double Chocolate, Affogato, White Chocolate Chunk
 2 scoops £4.50 3 scoops £6.00
 - Sorbet Selection. Mediterranean Lemon, Raspberry Sorbet, Passionfruit,
 Mango2 scoops £4.50 3 scoops £6.00