

Sample Menu (not for pre-order)

Drinks

| Lucky Buddha Asian Lager (4.8%, 330ml) Independence – US Style Pale Ale, Bristol Beer Factory 4.6% 'Tuscan G & T' – Sabatini Gin, Fevertree Mediterranean Tonic, Thyme, Lemon 'Twinkle' - Vodka, Elderflower, English Sparkling, Lemon Peel | £5.: £5: £7: £1 |
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| Small Plates | |
| Handmade Focaccia, Olives, Oil, Balsamic (V) (GFA) Garden Vegetable Soup, Homemade Focaccia (V)(GFA) Ham Hock Terrine, Piccalilli, Toasted Focaccia (GFA) Smoked Mackerel Pate, Toasted Homemade Focaccia Goats Cheese, Truffle & Chive Filo Tart, Sun Blushed Tomato Pesto British Asparagus, Crispy Pancetta, Poached Egg, Hollandaise Sauce Truffle & Rosemary Baked Camembert, Toast, Red Onion Jam (GFA) (TO SHARE) (V) | £7 £7 £8 £9 £8 £10 |
| Main Plates | |
| Cross House Spring Vegetable Salad: Giant Couscous Feta (V) (GF) (Add Buttermilk Chicken £4) Cajun Spiced Sweet Potato & Falafel Burger, Fries, House Slaw (V) (GFA) Beer Battered Haddock, Chunky Chips, Crushed Peas, Tartare Sauce Lemon & Thyme Fried Buttermilk Chicken, Caesar Salad Cheddar, Thyme & Hazelnut Twice Baked Soufflé, Braised Gem, Peas & Asparagus, Herb Dressing(V) Whole Megrim Sole, Beurre Noisette & Caper Sauce, French Fries, Mixed Salad (GFA) Roasted Harissa Lamb Rump, Lemon & Mint Hummus, Chargrilled Tenderstem, Crispy Chickpeas (GFA) | £14 £15 £16 £18 £19 £24 |
| The Grill (Himalayan Salt, Dry Aged Prime Southwest Beef) | |
| Prime Beef Burger, Cheese, Tomatoes, Gherkins, Burger Sauce, House Slaw, French Fries (GFA) 12oz Gloucester Old Spot Pork Chop, Chunky Chips, Roast Tomato, Mushroom, Mustard Sauce (GFA) 10oz Aged Flat Iron Steak, French Fries, House Salad (GFA) 10oz Aged Sirloin Steak, Chunky Chips, Roast Tomato, Mushroom (GFA) 30oz Aged Cote De Boeuf, Seasonal Veg, Chunky Chips, Peppercorn Sauce (TO SHARE) (GFA) | £15 £20 £21 £29 £70 |
| Sauces | |
| Peppercorn Sauce (GF) Harrogate Blue Cheese Sauce (GF) | £3 £3 |
| Sides | |
| Chunky Chips French Fries Green Salad Seasonal Vegetables Buttered Potatoes | £4.5 £4 £4 £4 |



Sample Menu (not for pre-order)

Puddings £8

| Peanut Butter Parfait, Dark Chocolate Mousse, Peanut Praline Strawberry Eton Mess | |
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| Cookies & Cream Sundae ; Cookie Dough, Vanilla Ice Cream, Fudge, Caramel Sauce Trio of Lemon ; Glazed Lemon Tart, Lemon Sorbet, Lemon Posset | |
| Selection of Mini Puddings: Vanilla & Blueberry Cheesecake, Dark Chocolate Hazelnut Brownie, Coffee Brulée, Watermelon Pate De Fruit | |
| Artisan British Cheese Board, Quince, Crackers (Bath Soft, Harrogate Blue, Wookey Hole Cheddar) | £9 |
| Affogato (Espresso Coffee with Scoop of Vanilla Ice Cream, Biscotti) | £6 |
| Local "Marshfield" Ice Cream/Sorbet | |
| 1x Scoop 2x Scoop 3x Scoop | £2.5 £5 £7.5 |
| Ice Cream | |
| Vanilla, Strawberry, Chocolate Brownie, Salted Caramel, Banana, Caribbean Coconut, Cookie Dough | |
| Sorbet | |
| Lemon, Raspberry, Mango | |
| Dessert Wines/Port | |
| Chateau Monteils / Sauternes - 2009 — France Royal Tokaji- Late Harvest - 2017 - Hungary De Bortoli Deen Vat 5 Botrytis Semillon — 2018 — Australia | £6 £7 £7 |
| Taylors LBV Port Krohn 10-year Tawny Port | £5 £7 |
| Selection of Tea, Coffee & Hot Chocolate Liquor Coffee (Brandy, Rum, Whiskey, Coffee Liquor) From | £2.5 £6.5 |
| Cocktails | |
| Espresso Martini (espresso, vodka, coffee liqueur, sugar syrup) Negroni (dry gin, campari, martini rosso) Old Fashioned (bourbon, rye, brown sugar, angostura, water) Daiquiri (white rum, lime juice, sugar syrup) Margarita (tequila, lime juice, cointreau, agave) Kir Royale (english sparkling, crème de cassis) Pornstar Martini (passionfruit liqueur, vodka, lime juice, vanilla syrup, prosecco chaser, egg white) Twinkle (vodka, st germain, english sparkling) Pineapple Gin Sour (pineapple gin, egg white, cointreau, lemon juice, sugar syrup) | £9 £9 £9 £9 £10 £9 £10 |