

## **Aperitif**

English Sparkling "Cottonworth Estate" £8.5 Negroni £8.5 Brecon Gin, Mediterranean Tonic, Grapefruit, Juniper Garnish £6.5

# **Sharing**

Baked Camembert, Toast. Onion Jam (GFA) £13.5 Breads, Oils, Marinated Olives £4.95

#### **Starters**

Soup of The Day, Baked Sourdough (GFA) £5.5 Chicken Liver Parfait, House Chutney, Toast (GFA) £6.5 Crab and Haddock Fishcakes, Truffled Leeks, Crispy Kale £7 Sweet Potato and Chickpea Fritters, Garlic Aioli (v) (GF) £6 Feta, Tenderstem Broccoli, Hazelnut Salad, Beetroot Dressing £6/£12 (GF)

### **Main Course**

Pan Roasted Gnocchi, Romesco Sauce, Charred Tenderstem, Ewes Curd with Toasted Hazelnut (V) £13
Tomato Aubergine and Mozzarella Bake, Dukkha, Mixed salad £13
Braised Lamb Belly, Fondant Potato, Shallot Puree, Roast Beetroot, Greens, Red Wine Jus (GF) £16
Cross House Ale Battered Fish, Peas, Chunky Chips, Peas & Tartare Sauce £13
Pan Roast Fillet of Bream, Crushed New Potatoes, Mussels & White Wine Cream Sauce £16
Pan Fried Calves Liver, Buttered Mash, Greens with Bacon Jus (GF) £14

## From the Grill

Rump Steak 8oz £18(GF) Sirloin Steak 10oz £25 (GF) Pork Chop, Mustard Sauce £14.5 (GF)

All Served with Chunky Chips, Mushrooms, Tomatoes Pepper Sauce £2.5, Bearnaise £2.5 (GF)

32oz Cote de Boeuf to Share £50 (limited availability) (Served with Chunky Chips, Watercress Salad & Pepper Sauce)

### **Burgers**

Cross House Beef Burger £12.5 (GFA) Buttermilk Fried Chicken Burger £12 Spiced Sweet Potato Burger £11.5 (GFA)

(All Served with Dill Pickles, House Slaw, Fries, Salad and Seeded Bun)

#### Sides all £3 each

 $Chunky\ Chips, French\ Fries, Tenderstem, Buttered\ New\ Potatoes, Green\ Salad, Honey\ Glazed\ Carrots$ 

(GFO- Gluten Free (GFA) Gluten Free option Available (V) Vegetarian (ve) Vegan - Please let a member of staff know of any allergies.