# **SUNDAY MENU**



#### **STARTERS**

Ham hock terrine, parsley oil, marinated nectarine and cinnamon salad (GF)
Roasted red pepper and tomato soup, crusty ciabatta bread and dairy butter
Salad of heritage tomatoes, aged balsamic, basil oil (VG)
Thick slices of smoked salmon, beetroot, horseradish cream, dill (GF)

## **ROASTS**

Roast silverside of beef, Yorkshire pudding, gravy
Roast shoulder of lamb, mint sauce
Roast belly of pork, sage and onion stuffing, apple sauce
Courgette, spelt and cumin fritters, courgette, parsley and cashew nuts (VG)
Baked fillet of cod, herb butter, crushed potatoes

All served with fresh vegetables, potatoes and cauliflower cheese (V, GF)

#### **DESSERTS**

Selection of homemade desserts on blackboard

Marshfield Farm ice cream

1 course £15.00

2 courses £20.00

3 courses £25.00

GF = Gluten Free Option V = Vegetarian Suitable VG = Vegan Suitable

## Allergies and special diets (If you have any queries please do hesitate to ask!)

Although we are pleased to offer a variety of gluten free options on our menu the Cross Keys is not a gluten free restaurant and cannot absolutely ensure that cross contamination will never occur. We have processes in place to minimise that happening, but cross contamination could occur and so our restaurant is unable to guarantee that any item can be completely free of allergens. If you require any further allergens information, please ask a team member.

With regards to allergies, we cannot guarantee against cross-contamination traces, our kitchen uses food products that contain or may contain the following ingredients: gluten-containing cereals, crustaceans, molluscs, fish, peanuts, lupin, tree nuts, soya, eggs, milk, celery, mustard, sesame, sulphur dioxide (Sulphites)

Kitchen closed all day on Mondays
Food served 12.00pm until 2.15pm and 5.30pm until 8.30pm Tuesday, Wednesday, Thursday
Food served 12.00pm until 2.15pm and 5.30pm until 9.00pm Friday, Saturday
Sunday lunch (special Sunday menu) served 12.00 pm until 8.30 pm

NB: All dishes subject to market availability

