

# SUNDAY MENU

## STARTERS

Beetroot poriyal – South Indian dish of roasted beets, coconut, ginger and a hint of spice (VG GF)

Homemade soup of the day, crusty ciabatta bread and dairy butter (V)

Smoked salmon with dill and mustard sauce (GF)

Garlic mushrooms, herbs and cream on toast (V)

## ROASTS

Roast sirloin of beef, Yorkshire pudding and gravy

Roast shoulder of lamb, Yorkshire pudding and gravy

Mushroom nut Wellington and vegan gravy (VG)

Served with fresh vegetables, roasted potatoes and cauliflower cheese (V)

## MAINS

Wookey Hole Cheddar ploughman's, chunky crudité's, pickled onions, chutney, crusty bread, dairy butter (V)

Thick slices of Wiltshire ham, fried duck eggs, rustic chips, chunky piccalilli (GF)

Our own beer battered fish (according to the market), garden peas, rustic chips, lemon and tartare Hollandaise

## DESSERTS

Selection of homemade desserts on blackboard

1 course £15.00

2 courses £19.00

3 courses £23.00

Child roast £8.00

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

**NB: All dishes subject to market availability**

### **Allergies and special diets (if you have any queries please do not 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)

