



CROSS HOUSE INN

Summer Menu

Starters/small plates:

- Spicy sticky chicken wings £6 GF
- Courgette, walnut and thyme soup with bread £5 V, GF option available
- Bread sharer with balsamic, oil & hummus £5 GF option available
 - Add olives for £2
- Avocado, mozzarella and sun-dried tomato fried parcels with balsamic glaze £6 V
- Smoked salmon fish cakes, fresh summer salsa & salad £7

Mains:

- Seasonal Butcher's Sausages on creamy mashed potato with red onion gravy £12
- Spice crusted monkfish on puy lentil white chilli £15
- Vegetable & feta quinoa stuffed roasted peppers with tzatziki £10 V GF
- Greek Salad served with olives & feta £9 V, GF
- Chargrilled Mediterranean vegetable salad with garlic croutons & balsamic glaze £9 V

Burgers:

- All served with skin-on fries for £12
- The Cross House:** Handmade steak burger with home-made bacon jam
- The Black and Blue:** Handmade steak burger with black pudding & blue cheese
- The Spicy One:** Handmade steak burger with jalapenos, Monterey Jack cheese & spicy salsa
- The Porker:** Handmade pork burger with home-made bacon jam
- The Matador:** Handmade pork burger with chorizo & red pepper chutney
- The Greek:** Veggie burger with feta and tzatziki V
- The Veg out:** Veggie burger with vegetarian Sharpam Rustic cheese and tomato & red onion chutney V
- Fancy something a little lighter?** Why not swap your brioche bun for a side of coleslaw?
- Want a little something extra?** Add blue cheese, Monterey Jack cheese, feta, chorizo, home-made bacon jam or black pudding for £1.50
- or spicy salsa, red onion chutney, jalapeños, or tzatziki, for £1

Sides:

- Skin-on fries £2.50 - Garden salad £2



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Summer Dessert Menu

Lemon and lime posset with sablé biscuit £4.50

Raspberry and white chocolate crème brûlée with physalis £4.50 GF

Warm chocolate and honeycomb brownie with vanilla ice cream £4.50

Marshfield ice cream £4.50 GF

~ Very Vanilla ~ Chocoholic Heaven ~ Salted Caramel ~ Coffee Mocha ~ Lemon Sorbet ~

Individual Cheese Board £6.50

~ Sharpham Rustic ~ Vale of Camelot Blue ~ Cornish Brie ~ Tomato and red onion Chutney ~ Bacon Jam ~ Biscuits~

Cafetiere of Coffee £2

Pot of Tea £2

Orange Muscat Dessert Wine demi-bottle £15.95

We hope that you have enjoyed your meal at The Cross House Inn.

Why not leave us a review on Facebook or Trip Advisor...

and be entered into our draw to win a meal for 2?

@ www.thecrosshousedoynton.com

f www.facebook.com/thecrosshouse

t www.twitter.com/the_cross_house

Lunch served Wednesday to Saturday 12pm-2pm & Sunday 12pm-4pm

Dinner served Wednesday to Saturday 6pm-9pm.

All of our food is prepared by hand and we are unable to guarantee that any dish is 100% free from allergens. If you require information about the ingredients in a specific dish, please ask our staff and they will be happy to advise you. As far as possible, we try to source the majority of our ingredients from the South West. Our suppliers include Ruby & Whites, Marshfield Farm and Bath Bakery. We only use free range meats and sustainably sourced seafood.