

Sunday Menu

Starters

Bread and Oils £4

Soup of The Day, Baked Sourdough, Butter £5.5 ()
Chicken Liver Parfait, Chutney, Toast £6.5 (gf)
Warm Goats Curd, Tender stem Broccoli, Hazelnut Salad, Beetroot Dressing £6/£12 (gf)
Torched Mackerel Fillet, Cucumber, Lemon, Confit Fennel £6.7 (gf)
Bath Chaps, Pickled Apple, Candied Walnuts, Radish, Baby Leaves £6.5 (gf)
Sweet Potato and Chickpea Fritters, Garlic Aioli (v) £6 (gf) (ve)

Mains

Roast Ruby and White Beef (Served Medium Rare) £15 Slow Roast Shoulder of Lamb £13 Roast Herb Stuffed Porchetta £13 Roast Vegetable Wellington, Veggie Gravy £12

(All Served with Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding and Gravy)

Pan Roasted Gnocchi, Romesco Sauce, Charred Tender Stem, Ewes Curd Toasted Hazelnut (v)£13 Cross House Ale Battered Fish and Chips, Peas, Chunky Chips and Tartare Sauce £13 (gfa) Cross House Beef Burger £12.5 (gfa) Roast Cornish Hake, Clam and Sweetcorn Chowder £15 (gf)

Dessert

Iced Peanut Butter Parfait, Chocolate Mousse, Salted Caramel, Toasted Peanut Praline
Pear Tart Tatin, Vanilla Ice Cream
Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream Ice Cream
Chocolate Tart, Cherry Compote, Honeycomb
Local Artisan "Fine" Cheese Board, Biscuits, Pickles and Grapes
Marshfield Ice Cream/Sorbet
Affogato (Espresso Coffee with Scoop of Ice Cream) Biscotti Biscuit