



THE CROSS KEYS WOOLSTONE



WHILE YOU WAIT

Olives

A selection of marinated olives

4.50

Bread & Oils

A selection of warm breads with extra virgin olive oil and organic balsamic vinegar

5.50

Chorizo

Pan-fried Spanish chorizo with a honey glaze

5.50

Padron Peppers

Served with Spiced Feta dip and smoked rock salt

4.95

Pork Belly Bites

Homemade pork belly bites with sweet chilli sauce

5.95

Spicy Buffalo Wings

Chicken wings coated in hot buffalo sauce, garnished with spring onion and fresh chilli, served with blue cheese sauce

6.95

Beetroot Hummus

Garnished with mixed seeds and served with warm pitta

4.95

STARTERS

Soup of the Day

Homemade soup of the day served with gourmet warm crusty bread roll and butter

6.75

Duck Bon Bons

Shredded duck and herbs coated in golden breadcrumbs. Served with plum & hoisin dipping sauce with pickled cucumber ribbons

11.95

Wild Mushroom Bruschetta

Pan fried mushrooms in garlic and cream, served on toasted sourdough with parmesan and herbs

8.95

Pil Pil King Prawns

King prawns sauteed in extra virgin olive oil with garlic, chilli and smoked paprika. Served with toasted sourdough and burnt lemon

10.95

Moules Marinière

Fresh mussels steamed with shallots, garlic, white wine, and finished with a splash of cream. Served with crusty bread

11.95

Grilled Octopus

With chorizo, pickled cucumber and lemon oil

12.95

Scotch Egg

Burford brown hen egg wrapped in pork & chorizo, served with mild curry sauce and salad leaves

8.95

Stuffed Courgette

Roasted courgette filled with quinoa, sun dried tomato, olives and herbs on a smoky romesco sauce and drizzled with basil oil

7.95

SHARING STARTERS

Oven-baked Camembert

Studded with garlic amd rosemary, served with toasted ciabatta and chutney

15.95

Fish Platter

White bait, mackerel fillet, Bloody Mary Crayfish Cocktail, mussels saganaki and calamari. Served with toasted ciabatta and tartare sauce

23.95

Mediterranean Platter

Cured meats, Mediterranean sausage, feta cheese, Mediterranean olives and feta & spinach filo parcels all served with warm pitta bread, hummus and tzatziki

23.95

SIDES

Sweet Potato Fries

4.50

Greek Salad

4.50

Hand Battered Onion Rings

4.00

Seasoned Chips

4.50

Truffle & Parmesan Chips

6.00

Garlic Ciabatta

4.00

BURGERS

Beef Steak Burger

16.95

Dry aged steak burger with our famous bacon jam, smoked applewood cheese, crisp bacon and hand battered onion ring served in a seeded brioche burger bun with tomato, red onion, gherkin, crisp lettuce, seasoned chips, and a side of coleslaw

Lamb Burger

17.95

Lamb burger with Tzatziki. Served in a seeded brioche bun with tomato, crisp lettuce, red onion, gherkin, seasoned chips and coleslaw

Black & Blue Beef Steak Burger

16.95

Dry aged steak burger, field mushroom, stilton cheese and mayonnaise. Served in a seeded brioche bun with crisp lettuce, tomato, red onion, gherkin, seasoned chips and coleslaw

Sweet Potato & Bean Burger

14.95

Our homemade sweet potato, chilli & bean patty with guacamole, crisp lettuce, red onion and jalapenos served in a vegan bun with salsa dip and seasoned chips

PUB CLASSICS

Chef's Pie of the Day

16.50

Served with mashed potato, carrots, cabbage, Tenderstem broccoli, and a rich gravy

Hand Battered Fish

16.50

Haddock served with chunky chips, pea purée, tartare sauce and burnt lemon

Beef Wellington

34.00

Our take on a classic wellington served medium rare with dauphinoise potato, buttered asparagus, celeriac purée and a beef jus

SPECIALITIES

Duck Breast

24.95

Pan seared duck breast served pink with cherry & red wine jus, sweet potato fondant, and rainbow carrots

Sea Bass with Gnocchi

21.95

Crispy-skinned sea bass fillet served over sautéed potato gnocchi with cherry tomatoes, courgette, and a basil and lemon butter

Chicken Supreme

17.95

Pan-roasted chicken supreme served on creamy Parmesan mash, finished with a rich wild mushroom, white wine, and thyme sauce. Accompanied by tender stem broccoli

Pork Belly

22.95

Slow cooked pork belly, served with black pudding mashed potato and Tender Stem broccoli, finished with caramelised shallots and a rich cider reduction

Roasted Cauliflower Steak

15.95

Charred cauliflower steak marinated in smoky harissa, served with crispy crushed potatoes and spiced chickpeas. Finished with a drizzle of tahini dressing

 Vegetarian

 Gluten Free

 Vegan

 Gluten Free Option Available

 Vegan Option Available

If you have any allergies or intolerances, please notify a member of staff, we are happy to help.

An optional service charge of 10% will be included to tables of 6 or more.

GRILL

We are proud to serve award winning British beef from Smith & Clay;

all our steaks are 28 day aged mature beef

Our steaks are served with slow roasted tomato, field mushroom, seasoned chips and rocket & parmesan salad

8oz Fillet Steak

32.00

10oz Ribeye Steak

32.00

Add Sauce	2.50
Peppercorn or Beef Dripping or Blue Cheese or Chimichurri	
Upgrade to Dauphinoise Potato	2.50

20oz Chateaubriand

65.00

(to share)
Served with dauphinoise potato, slow roasted tomatoes, flat mushrooms, rocket & parmesan salad,hand battered onion rings and a choice of sauce

Souvlaki Board

32.00

(for one)
Grilled pork, lamb & chicken skewers, beef kofta, Greek salad, pitta breads, tzatziki, hummus and seasoned chips

60.00

(to share)

Surf & Turf

42.00

8oz Fillet steak, grilled octopus, dauphinoise potato and Tenderstem broccoli finished with a red wine jus

PASTA & RISOTTO

Lemon Chicken Pasta

15.95

Chicken breast in a light lemon cream sauce, tossed with farfalle pasta, courgette and a touch of garlic and black pepper. Finished with fresh herbs and parmesan

Wild Mushroom & Spinach Gnocchi

18.95

Pan fried gnocchi tossed with sautéed wild mushrooms, baby spinach, garlic and fresh thyme. Finished with cream and toasted pine nuts

Seafood Risotto

21.95

Creamy arborio rice cooked with white wine, garlic, and herbs, finished with a medley of king prawns, mussels, and calamari, topped with fresh parsley and a squeeze of lemon.

Lamb Ragu Tagliatelle

19.95

Slow cooked lamb shoulder in a rich tomato and red wine sauce, tossed with tagliatelle and finished with Parmesan

SALADS

Vegan Nicoise Salad

13.95

New potatoes, green beans, cherry tomatoes, cucumber, carrots, red onions and olives on crisp lettuce, tossed in a zesty Dijon vinaigrette

Blue Cheese Steak Salad

21.95

Sliced grilled steak on a bed of mixed leaves with tossed with crumbled blue cheese, cherry tomatoes, red onion and a balsamic dressing

Caesar Salad

13.95

Cos leaves, pancetta, anchovies, parmesan shavings, garlic croutons and boiled egg in a Caesar dressing

| Add Chicken + 5.95