



# THE CROSS KEYS WOOLSTONE



## WHILE YOU WAIT

<b>Olives</b>  	4.50	<b>Chorizo</b>	5.50	<b>Spicy Buffalo Wings</b>	6.95
A selection of marinated olives		Pan-fried Spanish chorizo with a honey glaze		Chicken wings coated in hot buffalo sauce, garnished with spring onion and fresh chilli, served with blue cheese sauce	
<b>Bread &amp; Oils</b>   	5.50	<b>Padron Peppers</b>  	4.95	<b>Beetroot Hummus</b>  	4.95
A selection of warm breads with extra virgin olive oil and organic balsamic vinegar		Served with goats cheese dip and smoked rock salt		Garnished with mixed seeds and served with warm pitta	
		<b>Pork Belly Bites</b> 	5.95		
		Homemade pork belly bites with sweet chilli sauce			

## STARTERS

<b>Soup of the Day</b>  	6.75
Homemade soup of the day served with gourmet warm crusty bread roll and butter	
<b>Duck Bon Bons</b>	9.95
Shredded duck leg and herbs coated in golden breadcrumbs. Served with plum & hoisin dipping sauce with pickled cucumber ribbons	
<b>Wild Mushroom Bruschetta</b>  	8.95
Pan fried mushrooms in garlic and cream, served on toasted sourdough with parmesan and herbs	
<b>Gambas Pil Pil</b> 	10.95
King prawns sauteed in extra virgin olive oil with garlic, chilli and smoked paprika. Served with toasted sourdough and burnt lemon	
<b>Moules Marinière</b> 	11.95
Foye mussels cooked in light white wine, garlic and cream. Finished with parsley, lemon and dipping bread	
<b>Beef Carpaccio</b>	16.95
Dry aged rare beef fillet carpaccio drizzled with truffle oil and topped with rocket and parmesan	
<b>Scotch Egg</b>	8.95
Burford brown hen egg wrapped in pork & chorizo, served with mild curry sauce and salad leaves	
<b>Miso Aubergine Wedges</b>   	7.95
Roasted aubergine wedges glazed with sticky miso and sesame glaze with a Tahini dip	

## SHARING STARTERS

<b>Oven-baked Brie</b>  	14.95
Topped with walnuts, honey & pomegranate seeds, served with toasted ciabatta and pear wedges	
<b>Fish Platter</b> 	22.95
White bait, mackerel fillet, Bloody Mary Crayfish Cocktail, mussels saganaki and calamari. Served with toasted ciabatta and tartare sauce	
<b>Mediterranean Platter</b>	22.95
Cured meats, Mediterranean sausage, feta cheese, Mediterranean olives and feta & spinach filo parcels all served with warm pitta bread, hummus and tzatziki	


## SIDES

<b>Sweet Potato Fries</b> 	4.50
<b>Greek Salad</b> 	4.50
<b>Hand Battered Onion Rings</b>	4.00
<b>Seasoned Chips</b> 	4.50
<b>Truffle &amp; Parmesan Chips</b> 	6.00
<b>Garlic Ciabatta</b>	4.00

## BURGERS



<b>Beef Steak Burger</b>	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	
<b>Lamb Burger</b>	17.95
Lamb burger with Tzatziki. Served in a seeded brioche bun with tomato, crisp lettuce, red onion, seasoned chips and coleslaw	
<b>Black &amp; Blue Beef Steak Burger</b>	16.95
Dry aged steak burger, field mushroom, stilton cheese and mayonnaise. Served in a seeded brioche bun with crisp lettuce, tomato, red onion, seasoned chips and coleslaw	
<b>Sweet Potato &amp; Bean Burger</b>  	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

<b>Chef's Pie of the Day</b>	16.50
Served with mashed potato, carrots, Tenderstem broccoli, and a rich gravy	
<b>Hand Battered Fish</b> 	16.50
Haddock served with chunky chips, pea purée, tartare sauce and burnt lemon	
<b>Beef Wellington</b>	32.00
Our take on a classic wellington served medium rare with dauphinoise potato, buttered asparagus, celeriac purée and a beef jus	

## SPECIALITIES

<b>Duck Breast</b> 	24.95
Pan- seared duck breast served pink with cherry & red wine jus, dauphinoise potato, tender stem broccoli and asparagus	
<b>Sea Bass with Summer Gnocchi</b>	21.95
Crispy-skinned sea bass fillet served over sautéed potato gnocchi with cherry tomatoes, courgette ribbons, and a basil and lemon butter	
<b>Chicken Supreme</b> 	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	
<b>Surf &amp; Turf</b> 	40.00
Pork Belly, Grilled octopus, Sweet potato fondant and Tender stem broccoli with a salsa verde	

<b>Roasted Cauliflower Steak</b>  	14.95
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 Option Available
 Gluten Free	 Vegan Option Available
 Vegan	

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

<b>8oz Fillet Steak</b> 		32.00
<b>10oz Ribeye Steak</b> 		30.00

<b>Add Sauce</b>	2.50
Peppercorn or Beef Dripping or Blue Cheese or Chimichurri	
<b>Upgrade to Dauphinoise Potato</b>	2.50


<b>20oz Chateaubriand</b> 	65.00 <small>(to share)</small>
Served with dauphinoise potato, slow roasted tomatoes, flat mushrooms, rocket & parmesan salad,hand battered onion rings and a choice of sauce	

<b>Souvlaki Board</b> 	32.00 <small>(for one)</small>
Grilled beef, lamb & chicken skewers, beef kofta, Greek salad, pitta breads, tzatziki, hummus and seasoned chips	60.00 <small>(to share)</small>

## PASTA & RISOTTO

<b>Lemon Chicken Pasta</b> 	14.95
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	




<b>Wild Mushroom &amp; Spinach Gnocchi</b>  	18.95
Pan-fried gnocchi tossed with sautéed wild mushrooms, baby spinach, garlic, and fresh thyme, finished with a splash of mushroom stock, olive oil, and toasted pine nuts	

<b>Squid Ink Risotto</b> 	21.95
Arborio rice cooked with squid ink, stirred through with a medley of king prawns, mussels and calamari. Finished with lemon, garlic and parsley oil	

## SALADS

<b>Tuna Nicoise Salad</b>	19.95
Seared tuna steak served pink on a bed of baby gem, fine green beans, cherry tomatoes, olives, new potatoes, red onion and boiled egg. Finished with lemon & Dijon dressing	

<b>Burrata &amp; Tomato Salad</b>  	14.95
Creamy burrata cheese served on a bed of tomatoes, red onion and fresh basil. Finished with Pesto and olive oil	

<b>Green Goddess Salad</b>   	13.95
Baby Gem lettuce, Cucumber ribbons, green beans, Peas, Spring onion and Edamame tossed in a Green Goddess dressing with Lemon. Tahini and garlic	

| Add Chicken + 5.95

<b>Caesar Salad</b>	13.95
Cos leaves, pancetta, anchovies, parmesan shavings, garlic croutons and boiled egg in a Caesar dressing	

| Add Chicken + 5.95



PART OF THE  
B E Y O N D  
P U B S & D I N I N G  
G R O U P