



THE CROSS KEYS WOOLSTONE



WHILE YOU WAIT

Olives  	4.50
Bread & Oils   	5.50
Chorizo 	5.50

A selection of marinated olives

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

Pan-fried Spanish chorizo with a honey glaze

Padron Peppers  	4.95
Pork Belly Bites 	5.95

Served with spiced feta cheese dip and smoked rock salt

Homemade pork belly bites with soy, ginger & honey dip

Chicken Wings 	6.95
Roasted Red Pepper Hummus  	4.95

Chicken wings coated in a fragrant lemon & herb glaze, fresh parsley and garlic aioli dip

Served with warm pitta bread

STARTERS

Soup of the Day   	6.75
Haddock Croquettes	10.95
Avocado Bruschetta   	8.95
Crab Salad 	12.95
Moules Mariniere 	12.95
Duck & Parma Ham Tartlet	11.95
Grilled Octopus 	12.95
Scotch Egg	8.95
Crispy Oyster Mushrooms   	7.95

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

Crispy smoked haddock croquettes served with lemon aioli, pickled fennel and dressed watercress

Toasted sourdough with smashed avocado, heritage tomatoes, red onion and fresh basil, finished with balsamic glaze

Fresh crab meat, with avocado, cucumber ribbons, pickled fennel, mixed leaves and herbs in a lemon & dill dressing

Fresh mussels streamed with shallots, garlic and white wine. Finished with a splash of cream and served with crusty bread

Crisp Filo tartlet with confit duck, Parma ham and caramelised shallots. Served with a plum and port reduction and fresh watercress

Tender chargrilled octopus with smoked chorizo crumb, creamy white bean puree, vibrant salsa Verde and fresh orange segments

Burford brown hen egg wrapped in pork & chorizo, served with apple ketchup and salad leaves

Crispy mushrooms served with Sriracha vegan mayonnaise , pickled red onion and fresh coriander

BURGERS

Beef Steak Burger	17.95
Chicken Caesar Burger	16.95
Halloumi and Red Pepper Burger  	15.95
Sweet Potato & Bean Burger   	14.95

Dry aged steak burger with bacon jam, smoked Applewood cheese, crisp bacon and hand battered onion ring. Served in a toasted brioche bun with tomato, red onion, gherkin and crisp lettuce, with seasoned chips and coleslaw

Grilled chicken breast with crisp baby gem lettuce, pancetta, parmesan shavings and Caesar dressing, served in a toasted brioche bun with seasoned chips

Grilled Halloumi with roasted red pepper, red pepper hummus and rocket in a toasted brioche bun. Served with seasoned chips and dressed rocket salad

Homemade sweet potato & bean patty with guacamole, crisp lettuce, red onion and jalapeños in a vegan bun with salsa dip and seasoned chips

MAINS

Chef's Pie of the Day	17.50
Hand Battered Fish 	17.50
Lamb Cutlets 	29.95
Chicken Supreme 	17.95
Duck Breast 	28.95
Beef Wellington	34.00
Stuffed Courgette   	16.95

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

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

Herb crusted lamb cutlets served with dauphinoise potatoes, Tenderstem broccoli, pea puree and a rosemary & red wine jus

Pan-roasted chicken supreme served on creamy parmesan mash , finished with a rich wild mushroom, white wine and thyme sauce with Tenderstem broccoli

Pan-roasted duck breast served with pickled fennel, sweet potato fondant, glazed heritage carrots, orange segments, celeriac puree and an orang jus

Served medium rare with dauphinoise potato, buttered asparagus, celeriac purée and beef jus

Roasted courgette filled with Quinoa, roasted red peppers, aubergine and tomato, finished with herb oil and served with crispy potatoes and salsa verde

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

STEAKS & GRILL

We are proud to serve award winning British beef from Smith and Clay; all our steaks are 28-day aged mature beef Our steaks are served with roasted flat mushroom seasoned chips and rocket & Parmesan salad

8oz Fillet Steak 	34.00
100z Ribeye Steak 	32.00
200z Chateaubriand (to share) 	70.00
Steak Board (to share) 	90.00
Lamb Skewers	32.00
Pork Tomahawk 	30.00

Served with dauphinoise potatoes, slow roasted tomatoes, flat mushrooms, rocket & parmesan salad, hand battered onion rings and a choice of sauce

Sirloin, fillet and ribeye with truffle & parmesan chips, salad and sauce

Grilled lamb skewers with red pepper and onion. Served with seasoned chips, pitta bread, Greek salad and Tzatziki

Chargrilled pork Tomahawk served with dauphinoise potatoes, Tenderstem broccoli roasted shallots and an apple & cider jus

SEAFOOD

Seabass 	21.95
Lemon Sole 	31.95
Salmon & Pea Linguine 	19.95

Seabass fillet served with crushed herb potatoes, wilted spinach and a lemon beurre blanc

Whole lemon sole served with buttered Jersey Royals, Samphire and a lemon, caper and parsley butter

Linguine with smoked salmon and garden peas in a light white wine cream sauce, finished with lemon, parmesan and dill

PASTA & SALAD

Creamy 'Nduja Chicken Rigatoni	19.95
Summer Vegetable Gnocchi 	14.95
Fennel & Orange Salad   	12.95
Add Chicken	5.95
Add Halloumi	3.95
Chilli Steak Salad 	22.95
Beetroot & Goats Cheese Salad 	14.95

Chicken breast and spicy 'nduja with rigatoni pasta in a rich tomato and mascarpone sauce sauce with wilted spinach, finished with parmesan and fresh basil

Potato gnocchi in a rich tomato and basil sauce with roasted courgette, asparagus, peas and wilted spinach

Shaved fennel, orange segments, mixed leaves, rocket, red onion and pomegranate seeds, finished with a citrus vinaigrette

Sirloin steak cooked to your preference on a bed of rocket, cucumber ribbons, sesame seeds and fresh chilli finished with a soy, ginger and honey dressing

Beetroot and rockets topped with warm goats cheese, candied walnuts and pickled shallots, finished with balsamic glaze

SHARING STARTERS

Oven-baked Camembert  	15.95
Fish Platter	28.95
Charcuterie Platter	18.95

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

Whitebait, smoked salmon, Bloody Mary crayfish cocktail, sardines and calamari with toasted ciabatta and tartare sauce

A selection of cured meats, Artisan cheese, pickles, breads and olives

-  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.

