



THE CROSS KEYS WOOLSTONE

SUNDAY MENU

WHILE YOU WAIT


Olives  	4.50	Chorizo	5.50
A selection of marinated olives		Pan-fried Spanish chorizo with a honey glaze	
Bread & Oils   	5.50	Spicy Buffalo Wings	6.95
A selection of warm breads with extra virgin olive oil and organic balsamic vinegar		Chicken wings coated in hot buffalo sauce, garnished with spring onion and fresh chilli, served with blue cheese sauce	

STARTERS

Soup of the Day  	6.75
Homemade soup of the day served with gourmet warm crusty bread roll and butter	
Moules Marinière 	11.95
Foye mussels cooked in light white wine, garlic and cream. Finished with parsley, lemon and dipping bread	
Wild Mushroom Bruschetta  	8.95
Pan fried mushrooms in garlic and cream, served on toasted sourdough with parmesan and herbs	
Miso Aubergine Wedges   	7.95
Roasted aubergine wedges glazed with sticky miso and sesame glaze with a Tahini dip	
Gambas Pil Pil 	10.95
King prawns sauteed in extra virgin olive oil with garlic, chilli and smoked paprika. Served with toasted sourdough and burnt lemon	
Scotch Egg	8.95
Burford brown hen egg wrapped in pork & chorizo, served with mild curry sauce and salad leaves	

SHARING STARTERS

Fish Platter 	22.95
White bait, mackerel fillet, Bloody Mary Crayfish Cocktail, mussels saganaki and calamari. Served with toasted ciabatta and tartare sauce	
Mediterranean Platter	22.95
Cured meats, Mediterranean sausage, feta cheese, Mediterranean olives and feta & spinach filo parcels all served with warm pitta bread, hummus and tzatziki	

 Vegetarian	 Gluten Free Option Available
 Gluten Free	 Vegan Option Available
 Vegan	

Wheat and nuts are in daily use in our kitchen. All weights are approximate and are taken before cooking. VAT is included at the current rate. If you have a food allergy or intolerance, please speak to a member of staff before placing your order. An optional service charge of 10% will be included to tables of 6 or more.



SUNDAY ROAST



Home cooked Sunday Roast, served with roast potatoes, homemade Yorkshire pudding
seasonal vegetables, celeriac purée and a rich gravy

Pork Belly  18.50

Half Roast Chicken  17.50

12 hours Slow Cooked Lamb  18.50
Off the bone & rolled

Beef Strip Loin  19.50

Honey Glazed Gammon  16.50

Vegetable Wellington   15.95
Sweet potato, wild mushroom & spinach

Add Cauliflower Cheese 3.95

Add Pigs in Blankets 3.95
Coated in honey and wholegrain mustard



Mixed Roast to Share  39.50

Slice of each; Beef strip loin, slow cooked lamb and pork belly served with roasted potatoes, homemade Yorkshire puddings, seasonal vegetables, cauliflower cheese, honey and whole grain mustard pigs in blankets, celeriac puree and a rich gravy.



STEAKS



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  30.00

Add Sauce 2.50
Peppercorn or Beef Dripping or Blue Cheese or Chimichurri



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.



PASTA & SALAD



Wild Mushroom &
Spinach Gnocchi   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

Caesar Salad 13.95

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

Add Chicken 5.95

Green Goddess Salad    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

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