



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	Chicken Wings 	6.95
A selection of warm breads served with extra virgin olive oil and organic balsamic vinegar		Chicken wings coated in a fragrant lemon & herb glaze, served with garlic aioli	

STARTERS

Soup of the Day   	6.75
Homemade soup of the day served with a warm crusty bread roll and butter	
Moules Marinière 	12.95
Fresh mussels steamed with shallots, garlic and white wine, finished with a splash of cream and served with crusty bread	
Avocado Bruschetta   	8.95
Toasted sourdough topped with smashed avocado, heritage tomatoes, red onion and fresh basil, finished with balsamic glaze	
Crab Salad 	12.95
Fresh crab meat with avocado, cucumber ribbons, mixed leaves and herbs, finished with a lemon & dill dressing	

Crispy Oyster	
Mushrooms   	7.95
Crispy oyster mushrooms served with Sriracha vegan mayonnaise, pickled red onion and fresh coriander	

Scotch Egg	8.95
Burford Brown hen egg wrapped in pork & chorizo, served with apple ketchup and salad leaves	

SHARING
STARTERS

Fish Platter 	28.95
Whitebait, smoked salmon, Bloody Mary crayfish cocktail, sardines and calamari, served with toasted ciabatta and tartare sauce	
Charcuterie Platter	18.95
A selection of cured meats, artisan cheeses, pickles, olives and warm bread	

 Vegetarian	 Gluten Free Option Available
 Gluten Free	
 Vegan	 Vegan Option Available

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

All served with roast potatoes, homemade Yorkshire pudding, seasonal vegetables, celeriac purée and rich gravy.

Pork Belly 	18.50
Half Roast Chicken 	17.50
12 Hour Slow Cooked Lamb 	19.50
Beef Strip Loin 	20.50
Honey Glazed Gammon 	17.50
Vegetable Wellington 	16.95
Add Cauliflower Cheese 	4.50
Add Pig in Blankets 	4.50

Coated in honey & wholegrain mustard



Mixed Roast to Share 42.00

Beef strip loin, 12-hour slow cooked lamb and pork belly served with roast potatoes, Yorkshire puddings, seasonal vegetables, cauliflower cheese, honey & wholegrain mustard pigs in blankets, celeriac purée and rich gravy

— STEAKS & BURGERS —

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 roasted flat mushroom, seasoned chips and rocket & Parmesan salad.

8oz Fillet Steak 		34.00
10oz Ribeye Steak 		32.00
Add Sauce		2.50
Peppercorn • Beef Dripping • Blue Cheese • Chimichurri		

Beef Steak Burger 17.95

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, crisp lettuce, seasoned chips and coleslaw

Chicken Caesar Burger 16.95

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

— PASTA & SALAD —

Summer Vegetable Gnocchi 14.95

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

Fennel & Orange Salad 12.95

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

| Add Chicken 5.95

| Add Halloumi 3.95

Beetroot & Goats Cheese Salad 14.95

Beetroot and rocket topped with warm goat's cheese, candied walnuts and pickled shallots, finished with balsamic glaze

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