



LUNCH MENU

Kcal Price

Served daily from 12–3pm

SANDWICHES

Served on granary bread with homemade coleslaw, mixed salad and crisps

	Pastrami and monetary jack toasty (on white only)	950	£12.75
	Lemon herb salmon paté, caper cream cheese, pickled cucumber, mixed leaf	530	£12.75
(V)	Cheddar cheese & tomato, ale chutney, mixed leaf	525	£12.75
(DF)	Cajun chicken, crispy onion, sliced tomato, lettuce (on white only)	800	£12.75
(VE)	Coronation chickpea with sultanas, lettuce pickle red onion (on white only)	476	£12.75

SHARING PLATTERS

(V,DF)	Homemade focaccia, house pesto, chutney, balsamic and oil, mixed leaf salad	710	£15.95
(GF)	Cheesy homemade nachos with guacamole, pico de gallo, sour cream with chive, spring onion	1800	£15.95
	Seafood platter lemon and herb salmon pate, caper and dill cream cheese, smoked trout, smoked mackerel, shell on prawns, capers, lemon mayo, white farmhouse, mixed salad	1100	£23.50

MAINS

	Soup of the day served with white, or granary farmhouse		£9.50
	'Cross Keys' fish pie topped with crushed new potatoes, parmesan, herb crumb, seasonal greens with garlic and herb oil, lemon	995	£19.50
(DF, GF)	'Cross Keys' honey glazed gammon and eggs, served with hand-cut chips and peas	965	£19
(GF)	Slow cooked sweet & sour baby back ribs, homemade coleslaw, hand-cut chips with house seasoning	1220	£19.50
	Homemade smash burger, with monterey jack cheese, bacon homemade burger sauce, lettuce, tomato, gherkin, red onion, served with truffle & parmesan chips	1200	£19.50
	Southern fried chicken burger, garlic and truffle mayo, crispy onion, lettuce, tomato served with hand-cut chips	960	£19
(V)	Mushroom and spinach gnocchi parmesan and herb oil	780	£17

OUR MENUS ARE LOCALLY SOURCED, RESPONSIBLY PRODUCED AND SUSTAINABLY DELIVERED

(ve) = Plant based / Vegan (v) = Vegetarian (gf) = Gluten free (df) = Dairy free
For allergy information, please speak to a member of our team.

Adults need around 2000 kals a day.

Crispy peppered chicken stack, spring onion mash, peas, crispy onion, peppered sauce	923	£18.50
Deep-fried breaded scampi tails, hand-cut chips, peas, tartare sauce	830	£18.50
○ 50p from every scampi and chips purchased is donated to support the charitable works of the Adnams Community Trust ○ For more information on the Adnams Community Trust please visit adnams.co.uk		

SIDES

(DF,GF, Hand-cut chips V)	590	£6
(V,GF) Cheesy chips	980	£8
(GF) Loaded chips with cheddar cheese, guacamole, sour cream, crispy onions, pico de gallo, diced bacon, crispy onion	1215	£12
(V,GF) House salad with mixed leaf, feta, olives, red onion, tomato, dressed with balsamic	210	£6
(VE,GF) Seasonal greens, garlic + herb oil, crispy onion	280	£6.50
(V,DF) Homemade focaccia, cold pressed rapeseed oil & balsamic	380	£6
(V) Feta dressed in garlic + herb oil and mixed olives	190	£6
Devilled whitebait, garlic and truffle mayo, lemon wedge	310	£9.95
Chicken goujons, cajun mayo, homemade coleslaw	285	£9.95
(V) Fried brie, autumn spiced cranberry jam, salad	410	£10.95
(VE) mushroom arancini garlic and truffle mayo	256	£9.95

KIDS MENU

Cheese Burger, hand-cut chips, peas	590	£9.50
(V) Herb gnocchi with cheddar, mixed salad	504	£9.50
Scampi, hand cut-chips, peas	560	£9.50
Chicken goujons, chips and peas/beans	560	£9.50

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