

THE CROSS KEYS

Welcome to Sundays at The Cross Keys. We are very proud of our traditional Roast Dinners all carved by hand by Kayleigh and her team. Be sure to check out our wine menu and save some room for a pudding!

BRUNCH COCKTAILS

BLOODY MARY Vodka, tomato juice, variety of spices

MIMOSA Prosecco with fresh orange juice

CHAMBORD ROYALE Prosecco with raspberry liqueur

MOTHER'S DAY

2 COURSES £18.95

3 COURSES £21.95

STARTERS

TODAY'S SOUP (V) with toasted ciabatta

SMOKED SALMON & PRAWN ROULADE with a citrus salad

CONFIT DUCK BON BONS with a spiced plum sauce and chargrilled plums

WILD MUSHROOM PATE (VE) with confit cherry tomatoes and toasted ciabatta

SUNDAY ROASTS

Served with roast potatoes, roast carrots, parsnips, braised red cabbage, stuffing & Yorkshire pudding and as much gravy as you like!

ROAST TOPSIDE OF BEEF

ROAST BREAST OF CHICKEN

ROAST PORK LOIN

LAMB RUMP (£2 supplement)

TRIO OF MEATS (Chicken, beef, pork £5.00 supplement)

VEGAN NUT ROAST

SIDES (£2.95 EACH) pigs in blankets, cauliflower cheese, seasonal veg, dauphinoise potatoes

PAN FRIED SEA BASS with dauphinoise potatoes, crispy leeks, apple & fennel sauce

WILD MUSHROOM WELLINGTON (VE) with sautéed new potatoes and cream of leeks

PAN FRIED VENISON with celeriac puree, fondant potato, spring baby veg, red wine sauce

P.T.O FOR DESSERTS AND HOT DRINKS

DESSERTS**

APPLE STRUDEL with vanilla ice cream (VE option)

LYCHEE PANNA COTTA (GF) with passionfruit jelly

TIRAMISU with chocolate chards

CHEESEBOARD served with Brie, Cropwell Bishop Stilton, Cheddar, chutney and crackers (vegan options available)

**Mum gets her dessert for FREE when ordering 2 courses

HOT DRINKS

AMERICANO £2.00

LATTE £2.20

CAPPUCCINO £2.20

FLAT WHITE £2.20

ESPRESSO/ DOUBLE ESPRESSO £1.70/ £2.00

Please ask a member of staff about our fruit teas & flavour options

PLEASE LOOK AT OUR DAILY SPECIALS BOARD FOR MORE OPTIONS. PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIRMENTS OR ALLERGIES.



Did you know that our very own Navigation 'Saviour' won overall Gold in the recent SIBA Midlands Independent Awards for best cask ale. Why not try a pint.