

A LA CARTE



STARTERS

Cornish Mussel Soup

Saffron mayonnaise £10

Heritage Beetroot Salad

Windrush Valley goats cheese, pickled pear, walnuts, lovage £10

Crispy Duck Egg

Smoked haddock, leeks, potatoes, old Winchester £12

Seared Hand Dived Scallop

Smoked eel, cauliflower, sorrel, capers, golden sultanas £16

Tartar of Veal

Citrus pickled radish, crispy quinoa, anchovy mayonnaise £12

MAIN COURSES

Loin of Venison

Haggis, roots, crispy kale, lingonberries, Laphroaig sauce £32

Loin of Cornish Lamb

Fondant potatoes, beans, grelots, thyme & garlic £28

Roast & Confit Partridge

Wild mushrooms, Jerusalem artichoke, fermented barley, salted elderberry puree, truffle £28

Fillet of Cornish Skate

Crushed potatoes, brown shrimps, cucumber, brown butter & lemon £26

9oz Hereford Sirloin Steak

Triple cooked chips, onion rings, green salad £31

SIDES

Peppercorn sauce £3

Extra sourdough bread £2.5 per basket

Mash ▪ Buttered cabbage ▪ Leaf salad ▪ Hand cut chips

All £3.5

Our food is freshly made on the premises & may contain traces of nuts;

Therefore we are unable to guarantee that any product is nut free.

For allergy advice and any special dietary requirements or if you prefer low salt please ask your waiter or waitress when you order.

For parties of 6 or more there is a 12.5% discretionary service charge.

Opening Times

LUNCH – Tuesday to Friday 12:00 – 14:00 Saturday 12:00 – 14:30 Sunday 12:00 – 15:30

DINNER – Tuesday to Thursday 18:30 – 21:30 Friday & Saturday 18:00 – 21:30



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TASTING MENU

Tartar of Veal

Citrus pickled radish, crispy quinoa, anchovy mayonnaise

Wine A: Kung Fu Riesling, Washington, Usa 2015

Wine B: Rene Mure Clos Saint Landelin Grand Cru Vorbourg, Alsace, France 2012

Seared Hand Dived Scallop

Smoked eel, cauliflower, sorrel, capers, golden sultanas

Wine A: Bodega Garzon, Uruguay 2015

Wine B: Blanc De Pinot Noir, Impero Fattoria Mancini, Marche, Italy 2014

Crispy Duck Egg

Smoked haddock, leeks, potatoes, old Winchester

Wine A: Ribbonwood, Sauvignon Blanc, Marlborough, New Zealand 2016

Wine B: Villa Beaulieu Coteaux d'Aix-Provence Blanc, Provence, France 2012

Loin of Venison

Haggis, roots, crispy kale, lingonberries, Laphroaig sauce

Wine A: Palazzo della Torre Allegrini IGT 2013, Veneto, Italy 2013

Wine B: Catena Alta Malbec, Mendoza, Argentina 2012

Hazelnut Praline Souffle

Dark chocolate ice cream, milk chocolate sauce

Wine A: Sauternes Chateau Laville, Bordeaux, France 2009

Wine B: Passito Fondo Antico, Sicily, Italy n/v

Optional cheese course £8.5

£65 per person

Wine A: £35 per person

Wine B: £60 per person

A food experience to be enjoyed by the whole table

Lunch Menu

3 courses - £25

Pumpkin Soup

Chestnuts, cranberries

Wild Mushroom Risotto

Madeira jus

Wiltshire Pork Belly

Grilled broccoli, fondant potatoes, chorizo

Fillet of Cornish Hake

White green beans, flat beans, shellfish sauce

Fig Leaf Ice Cream

Black fig, honey madeleine, dried fig puree, pistachio

Caramelised Apple & Hazelnut Tart

Bay leaf ice cream, nutmeg custard