

# A LA CARTE



## STARTERS

### Cornish Crab Soup

Saffron mayonnaise, crab on toast £14

### Chicken Liver Parfait

Orchard chutney, toasted sourdough £14

### Heritage Beetroot Salad

Windrush Valley goats cheese, pickled apple, celery, walnuts, quince vinegar, rapeseed oil £12

### Crispy Duck Egg

Smoked haddock, leeks potatoes, Old Winchester cheese £13

### Cured Loch Duart Salmon

Cucumber, yoghurt, sea herbs, quinoa £13

### Pumpkin Risotto

Peppered Swiss cheese, chestnuts, sage £12

## MAIN COURSES

### Loin of Venison

Potato terrine, crushed roots, lingonberries, kale, Laphroaig sauce £34

### Wiltshire Pork Belly

House black pudding, crispy pigs head, apple, onion, smoked mash, broccoli, verjus sauce £28

### Guinea Fowl Breast

Wild mushrooms, Jerusalem artichoke, hispi, fermented barley, truffle £28

### Sea Bream

Braised fennel, giant cous cous, citrus butter sauce, tarragon £27

## FROM THE GRILL



### Hereford Ribeye £42

### Veal Steak £34

Both served with triple cooked chips, onion rings, green salad

## SIDES

Peppercorn sauce £3

Smoked Mayonnaise £2

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

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## **Heritage Beetroot Salad**

Windrush Valley goats cheese, pickled apple, celery, walnuts, quince vinegar, rapeseed oil

*Wine A: Last Temptation La Vierge, Hemel-en-Aarde Ridge, South Africa 2015*

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

## **Cured Loch Duart Salmon**

Cucumber, yoghurt, sea herbs, quinoa

*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: Lote A-110 Norton 2010, Mendoza, Argentina 2010*

## **Hazelnut Praline Souffle**

Dark chocolate ice cream, milk chocolate sauce

*Wine A: Sauternes Chateau Laville, Bordeaux, France 2009*

*Wine B: Vigna del Volta, Vino Bianco Passito, La Stoppa, Italy 2009*

## **Optional cheese course £8.5**

£75 per person

Wine A: £35 per person

Wine B: £60 per person

*A food experience to be enjoyed by the whole table*

## **Lunch Menu**

2 courses - £30 or 3 courses - £32.50

### **Celeriac Soup**

Pear, chestnuts

### **Ham Hock Terrine**

Pickled vegetables, violet mustard

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## **Ballotine of Guinea Fowl & Mushroom**

Beluga lentils, Jerusalem artichoke, cranberries, tarragon

## **Fillet of Cornish Hake**

Crushed potato, broccoli, chorizo, shellfish sauce

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## **Bay Leaf Pannacotta**

Mulled plum compote, ginger ice cream

## **Floating Island**

Caramel, vanilla, almonds