

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 goat cheese, pickled pear, walnuts, quince vinegar, rapeseed oil £12

Crispy Duck Egg

Crushed celeriac, beer cured ham, chicken jus £13

Wood Smoked Eel

Roast cauliflower, capers, sultanas, apple & sorrel £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 couscous, 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

Bordelaise 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



@theCrossKenilworth



@TheCrossKen



@thecrosskenilworth

TASTING MENU

Heritage Beetroot Salad

Windrush Valley goat cheese, pickled pear, 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

Wood Smoked Eel

Roast cauliflower, capers, sultanas, apple & sorrel

Wine A: Chenin Blanc Simsong, Stellenbosch, South Africa, 2017

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

Crispy Duck Egg

Crushed celeriac, beer cured ham, chicken jus

Wine A: Wine: Carpineto Dogajolo Bianco, Tuscany, Italy, 2015

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

Loin of Venison

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

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

Wine B: Lote A-112 Norton 2012, Mendoza, Argentina 2010

Orange Pain D'Epice Souffle

Orange sauce, chocolate ice cream

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: £40 per person

Wine B: £65 per person

A food experience to be enjoyed by the whole table