

A LA CARTE



STARTERS

Cornish Crab Soup

Saffron mayonnaise, crab on toast £12

Crispy Duck Egg

Wye valley asparagus, beer cured ham, mushroom velouté £12

Wood Smoked Eel

Potatoes, potatoes, potatoes, sorrel, capers £15

Gin Cured Sea Trout Tartar

Cucumber, fennel, borage, caraway toasts, oyster dressing £10

Chicken Liver Parfait

Orchard chutney, sourdough toast £12

MAIN COURSES

Loin of Cornish Spring Lamb

Glazed carrots, apricots, cracked wheat, sheeps' yoghurt, lemon, spiced jus £27

Wiltshire Pork Belly

Black pudding, pigs head croquette, roscoff onions, salted gooseberry, lovage, mash £25

Guinea Fowl

Potato terrine, girolles, swiss chard, bacon £32

Turbot Roasted On The Bone

Jersey royals, grelots, sea vegetables, garlic, thyme chicken jus £27

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 – Monday to Friday 12:00 – 14:00 Saturday 12:00 – 14:30 Sunday 12:00 – 16:00

DINNER – Monday to Thursday 18:30 – 22:00 Friday & Saturday 18:00 – 22:00



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TASTING MENU

Sea Trout Tartar

Cornish crab, oyster dressing

Wine A: Pasarisa Salta Torrontes, Salta Argentina 2015

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

Wood Smoked Eel

Potatoes, potatoes, potatoes, sorrel, capers

Wine A: Le Canon du Marechal, Muscat and Viognier, Cazes, France 2013

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

Crispy Duck Egg

Wye valley asparagus, beer cured ham, mushroom velouté

Wine A: Chenin Blanc Simonsig, Stellenbosch, South Africa 2016

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

Loin of Cornish Spring Lamb

Glazed carrots, apricots, cracked wheat, sheeps' yoghurt, lemon, spiced jus

Wine A: Cannonau di Sardegna DOC Marmora 2014, Sardinia, Italy

Wine B: Gevrey Chambertin Benoit Stehly Domaine Lignier, Cote d' Or, Burgundy 2014

Orange & Gingerbread Souffle

Chocolate & cardamom ice cream £10.5

Wine A: Jurancon Château Jolys Cuvee Jean, South West France

Wine B: Recioto Della Valpolicella, Giovanni Allegrini, Veneto, Italy 2011

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

Asparagus Soup

Ham hock & chives

Rilette of Loch Duart Salmon

Cucumber, horseradish, nasturtium salad

Slow Cooked Pork Collar

Pickled apricots, mash, beans, verbena sauce

Cornish Hake

Hispi cabbage, Jersey mids, seaweed butter

Chilled Strawberry Soup

Elderflower ice cream, meringue

Pineapple Carpaccio

Coconut cake, mango coulis, coconut sorbet