

A LA CARTE



STARTERS

Cornish Crab Soup

Saffron mayonnaise, crab on toast £12

Crispy Duck Egg

Peas, mint, beer cured ham £12

Wood Smoked Eel

Potatoes, potatoes, potatoes, sorrel, capers, sultanas £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 Lamb

Glazed carrots, apricots, cracked wheat, sheeps' yoghurt, lemon, spiced jus £28

Wiltshire Pork Belly

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

Breast of Creedy Carver Duck

Potato terrine, smoked beetroot, blackcurrant £27

Turbot Roasted On The Bone

Jersey royals, grelots, sea vegetables, garlic, thyme chicken jus £28

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 – 16:00

DINNER – Tuesday 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, sultanas

Wine A: Kung Fu Riesling, Washington, Usa 2015

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

Crispy Duck Egg

Peas, mint, beer cured ham

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

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

Breast of Creedy Carver Duck

Potato terrine, smoked beetroot, blackcurrant

Wine A: Chateau Cissac, Haut Medoc, Bordeaux, France 2009

Wine B: Brunello di Montalcino Pian delle Vigne Antinori, Tuscany, Italy 2010

Orange & Gingerbread Souffle

Chocolate & cardamom ice cream

Wine A: Jurancon Chateau 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

Cauliflower Soup

Capers and parsley

Melon and Feta Cheese

Pomegranate, mint, salted melon seeds

Fillets of Cornish Lamb

Jersey Royals, sea beet and samphire, anchovy puree, lamb jus

Hake

Tomato risotto, basil, flat beans and olives

Bay Leaf Panna Cotta

Gooseberry puree, honey ice cream, crystallised almonds

Raspberry

Lychee and rose