

A LA CARTE



STARTERS

Cornish Red Mullet Soup

Saffron mayonnaise, basil £12

Crispy Duck Egg

Smoked haddock, leeks, potatoes, old Winchester £12

Wood Smoked Eel

Potatoes, potatoes, potatoes, sorrel, capers, sultanas £15

Cured Sea Trout

Cucumber, horseradish, apple marigold, caraway crackers £10

Tartar of Veal

Citrus pickled radish, crispy quinoa, anchovy mayonnaise £12

MAIN COURSES

Fillet of Cornish Lamb

Globe artichoke, beans, tomato, marjoram sauce £26

Pavé of Beef Sirloin

Braised cheek, smoked Roscoff onion, kale & blue cheese, beef fat mash, red wine sauce £30

Pork & Lobster

Slow cooked Wiltshire pork belly, Native Lobster, tenderstem broccoli, potatoes, wild rice, chorizo £28

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 – 15:30

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



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TASTING MENU

Cured Sea Trout

Cucumber, horseradish, apple marigold, caraway crackers

Wine A: Beauvignac, Picpoul de Pinet, Languedoc, France 2015

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

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

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

Fillet of Cornish Lamb

Globe artichoke, beans, tomato, marjoram sauce

Wine A: Raats Family Wines 2012, Stellenboch, South Africa

Wine B: Pommard Premier Cru Clos Blanc, D.A. Grivault, Cote de Beaune, Burgundy 2011

Orange & Gingerbread Souffle

Chocolate & cardamom ice cream

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

Wine B: Riesling Icewine Stratus, Niagara Peninsula, Ontario, Canada 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

Sweetcorn Soup

Chorizo, peppers, BBQ corn

Salmon Rilette

Cucumber, horseradish, herb salad, toasted sourdough

Creedy Carver Duck Leg

Potato terrine, savoy cabbage, salted plum puree, sherry vinegar sauce

Fillet of Cornish Plaice

Crushed potato, tiger prawns, flat beans, shellfish sauce

Pistachio Cake

Fresh fig, yoghurt sorbet, Kenilworth honey

Caramel Mousse

Apple compote & sorbet, caramel streusel