

# VEGETARIAN MENU



## **Wild Garlic and Potato**

Soup £10

## **Crispy Duck Egg**

Celeriac, cepe puree, chive cream £10



## **Sauté Wild Mushrooms**

Braised barley, hispi cabbage, red wine sauce £20

## **Citrus Braised Endive**

Lentils, watercress, endive salad £20



## SIDES

Extra sourdough bread £2.5 per basket

Mash ▪ Buttered cabbage ▪ Leaf salad ▪ Hand cut chips ▪ Onion rings  
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.



@theCrossKenilworth



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# VEGETARIAN TASTING MENU



## **Wild Garlic and Potato**

Soup

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

## **Citrus Braised Endive**

Lentils, watercress, endive salad

*Wine: Chateau Gabriel Organic, Provence France 2016*

## **Crispy Duck Egg**

Celeriac, cepe puree, chive cream

*Wine: Garzon Estate Viognier, Maldonado, Uruguay 2016*

## **Sauté Wild Mushrooms**

Braised barley, hispi cabbage, red wine sauce

*Wine: Chateaumeillant Solissime Domaine Bourgeois, Loire, France 2014*

## **Chocolate & Almond Sphere**

Dried cherries, spices, hot cherry sauce

*Wine: Maury Rouge Domaine Mas Amiel Organic VDN, South West France 2013*

£62.50 per person

Wine £45 per person

## **Optional cheese course £8.5**

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

## **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