

# VEGETARIAN MENU



## **Sweetcorn Soup**

Peppers, BBQ corn £10

## **Potatoes, Potatoes, Potatoes**

Capers, sorrel £10



## **Crispy Duck Egg**

Potato terrine, globe artichoke, grelot onions, confit garlic, peas £18

## **King Oyster Mushroom**

New potatoes, hispi cabbage, sea vegetables, seaweed butter sauce  
£18



## **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



@TheCrossKen



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# VEGETARIAN TASTING MENU



## **Sweetcorn Soup**

Peppers, BBQ corn

*Wine: Gewurtztraminer J. Biecher, Alsace, France 2014*

## **Potatoes, Potatoes, Potatoes**

Capers, sorrel

*Wine: Pasarisa Salta Torrontes, Salta Argentina 2015*

## **Crispy Duck Egg**

Potato terrine, globe artichoke, grelot onions, confit garlic, peas

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

## **King Oyster Mushroom**

New potatoes, hispi cabbage, sea vegetables, seaweed butter sauce

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

## **Orange & Gingerbread Souffle**

Chocolate & cardamom ice cream

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

£52.50 per person

Wine £35 per person

Optional cheese course £8.5

*A food experience to be enjoyed by the whole table  
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