

VEGETARIAN MENU



Pumpkin Soup

Chestnuts £8

Heritage Beetroot Salad

Windrush Valley goats cheese, pickled pear, walnuts, lovage £10



Crispy Duck Egg

Wild mushrooms, Jerusalem artichoke, fermented barley, salted elderberry, truffle
£18

Roasted Cauliflower

Potato fondant, sorrel, capers, golden sultanas, smoked 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



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VEGETARIAN TASTING MENU



Pumpkin Soup

Chestnuts

Wine: Kung Fu Charles Smith Wines, Columbia Valley, Washington, USA 2015

Heritage Beetroot Salad

Windrush Valley goats cheese, pickled pear, walnuts, lovage

Wine: Ribbonwood Sauvignon Blanc, New Zealand 2016

Crispy Duck Egg

Wild mushrooms, Jerusalem artichoke, fermented barley, salted elderberry, truffle

Wine: Chenin Blanc Simonsig, Stellenbosch, South Africa 2016

Roasted Cauliflower

Potato fondant, sorrel, capers, golden sultanas, smoked butter sauce

Wine: Chateaufeillant Solissime Domaine Bourgeois, Loire, France 2014

Hazelnut Praline Souffle

Dark chocolate ice cream, milk chocolate sauce

Wine: Sauternes Chateau Laville, Bordeaux, France 2009

£52.50 per person

Wine £35 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