

VEGETARIAN MENU



Celeriac Soup

Pear, chestnuts £10

Crispy Duck Egg

Leeks, potatoes, Old Winchester £10



Grilled King Oyster Mushroom

Potato terrine, lingonberries, hispi cabbage, sherry vinegar sauce £20

Braised Fennel

Giant cous cous, citrus butter sauce, endives, tarragon £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



@TheCrossKen



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VEGETARIAN TASTING MENU



Celeriac Soup

Pear, chestnuts

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

Braised Fennel

Giant cous cous, citrus butter sauce, endives, tarragon

Wine: Chenin Blanc Simonsig, Stellenbosch, South Africa 2016

Crispy Duck Egg

Leeks, potatoes, Old Winchester

Wine: Garzon Estate Viognier, Maldonado, Uruguay 2016,

Grilled King Oyster Mushroom

Potato terrine, lingonberries, hispi cabbage, sherry vinegar sauce

Wine: Chateaumeillant Solissime Domaine Bourgeois, Loire, France 2014

Hazelnut Praline Souffle

Dark chocolate ice cream, milk chocolate sauce

Wine: Sauternes Chateau Laville, Bordeaux, France 2009

£57.50 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