

eighteen

THE CROSS

SMALL PLATES

GORDAL OLIVES <i>VE, GF</i> Our Famous Giant Gordal Olives	4.5
HANDMADE FLATBREADS	
Garlic & Parsley, Olive Oil, Maldon Salt <i>VE</i>	7.5
Garlic & Parsley, Mozzarella Cheese <i>V</i>	8
Nduja, Blue Cheese & Hot Chilli Honey	8.5
MEZZE HUMMUS <i>VE</i> Course & Rustic Hummus, Crispy Chickpeas, Zhug Dressing, Rosemary & Thyme Torta	7
CHILLI KING PRAWNS Atlantic King Prawns, Olive Oil, Chilli, Garlic Butter, Served on Toasted Sourdough Bread	12.5
CRISPY CALAMARI Baby squid, tossed in our house seasoned frying flour, deep fried until crispy, served with Lime & Chilli Aioli	8.5
BURRATA <i>V</i> Handmade Italian Burrata by La Latteria Served with Roasted Pumpkin, Fresh Figs, Chicory Leaves, topped with Toasted Pumpkin Seeds.	11
STICKY CHILLI CHICKEN BITES Free Range Buttermilk Chicken Pieces, coated & served in our House Sticky Chilli Sauce	9
IBERICO HAM CROQUETTES Handmade Spanish Iberico Ham Croquettes, Served with Mustard Mayo	7.5
SEVERN & WYE HOT SMOKED SALMON Served with Baby Beetroot, Horseradish & Tarragon Crème Fraiche, Rye Bread	9

SALAD

THAI BEEF & MANGO SALAD Marinated Steak Strips, Mango, Cucumber, Carrot, Rice Noodles, Chilli & Lime Dressing, Curried Peanuts	16
CAESER SALAD Crisp Lettuce Leaves, Sourdough Croutons, Smoked Bacon, Anchovies, Parmesan Shavings, House Caesar Dressing	10
ADD CHICKEN Chargrilled Free-Range Chicken	5

PIZZA

MARGHERITA <i>V</i> Tomato, Fior Di Latte Mozzarella, Fresh Basil	10
FIorentina <i>V</i> Tomato, Fior Di Latte Mozzarella, Baby Spinach, Red Onions, Olives, Free Range Egg, Parmesan	12
CAPRICHOSA Tomato, Fior Di Latte Mozzarella, Serrano Ham, Mushrooms	13
CALABRESE Tomato, Fior Di Latte Mozzarella, Chorizo, Fiery Nduja	13
MARINERA DIAVOLA Tomato, Fior Di Latte Mozzarella, King Prawns, Fresh Chilli, Garlic Butter, Rocket, Pickled Guindilla	14
BURRATA <i>V</i> Tomato, Fior Di Latte Mozzarella, Sundried Tomato, Rocket Leaves, and a whole Italian Burrata in the middle	14
VERDURA <i>VE</i> Tomato, Chestnut Mushrooms, Spinach, Olives, Roasted Red Peppers	12
*Add Mozzarella Cheese	2

PASTA

PENNE ARRABIATA <i>V</i> Penne Pasta Tossed in our own Fresh Tomato, Garlic & Chilli Sauce...Simple ingredients at their best!	10.5
ADD CHICKEN 5, ADD CHORIZO 4 or ADD KING PRAWNS 6	6
WILD MUSHROOM & TRUFFLE RAVIOLI <i>V</i> Handmade Mushroom & Truffle Ravioli, tossed in Extra Virgin Olive Oil, finished with Parmesan shavings	16

SEAFOOD

BEER BATTERED HADDOCK & CHIPS Fresh Haddock Fillet, Mushy Peas, Tartar Sauce, Chunky Chips	16
MOULES FRITES Classic Moules Mariniere, French Fries, Sourdough Bread	15
PAN ROASTED SEA BASS <i>GF</i> Tenderstem Broccoli, crushed Potatoes, Olive Oil, Cherry Tomato, Caper, Lemon & Parsley dressing	19.5

FROM THE GRILL

BEEF BURGER & FRIES Locally Sourced Beef, Cheese Slice, Crispy Bacon, Gherkin, House Burger Sauce, Crisp Lettuce, Toasted Bun, French Fries	14.5
PLANT BURGER & FRIES <i>VE</i> Moving Mountain Vegan Burger, Crisp Lettuce, Sliced Tomato, Tomato & Chilli Relish, Toasted Burger Bun, French Fries	14.5
PAN ROASTED CHICKEN SUPREME Skin on free range Chicken Supreme, Cavolo Nero, Crushed New Potatoes, Wild Mushroom Sauce.	18
BEEF BOURGUIGNON House made & slow cooked, served with Creamed Potatoes.	19
STEAK FRITES Chargrilled 6oz Flattened Rump Steak, served with French Fries & Garlic Butter	16
RIBEYE STEAK & CHUNKY CHIPS Chargrilled Prime 8oz Ribeye Steak served with skin on Chunky Chips	25
ADD PEPPERCORN SAUCE	4
ADD CHIMICHURRI	3
ADD GORGONZOLA BUTTER	3

ON THE SIDE

Skinny Fries <i>V</i>	3.5
Skin on Chunky Chips <i>V</i>	3.5
Truffle & Parmesan Fries	4.5
Rocket & Parmesan Salad	4
Chargrilled Tenderstem Broccoli, Garlic & Chilli Oil <i>VE</i>	4.5
French Beans, Shallot, Garlic Butter <i>V</i>	4.5

SUNDAY ROAST

Served every Sunday 12:00 – 19:00

BEEF SIRLOIN ROAST	17
PORK LOIN ROAST	16
TURKEY ROAST	16
THREE MEAT ROAST	19
All the above is served with Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding & House Made Gravy	
VEGAN THREE NUT ROAST <i>VE</i> Vegan Prepared Vegetables, Roast Potatoes & Vegan Gravy	15