



The Cross Foxes

~ Thursday 25th April 2019 ~

Nibbles

Poppadom's with mango chutney 3.25	BBQ chicken wings 5.45
Whitebait with tartar sauce 3.25	Garlic prawns with baguette 6.50
Red pepper and tomato hummus with pitta bread 3.75	Warm chorizo sausage 5.50

Starters

Tomato and basil soup with bread and butter 5.45
British asparagus with wild garlic puree, hollandaise and poached egg 7.95
Goat's cheese and basil cheesecake with red pepper chutney (v) 6.25
Jerk chicken thigh with a lentil, coriander and spring onion salad with mango yoghurt 6.95
Smoked salmon with orange and beetroot salad, horseradish cream and crostini 7.95
Chicken liver pâté with carrot and apricot chutney and granary toast 6.95

Things to Share

Charcuterie board - Salami, chorizo, Serrano ham, pate, pickles, olives, chutney and buttered toast. 18.95
Camembert baked with garlic and rosemary served with ciabatta, walnut and apple salad and chutney 13.95

Mains

Honey roasted ham (served cold) with free range eggs and chips 11.95/8.95
Slow roasted belly pork , braised pig cheek, dauphinoise potatoes, tenderstem broccoli and cider jus 16.95
Mushroom and baby onion pie with new potatoes, spring greens and a red wine jus (v) 13.50
Pan fried chicken breast with spring vegetables, new potatoes and a lemon thyme cream sauce 14.50
Braised shoulder of lamb with dauphinoise potatoes, vegetables and rosemary gravy 17.45
Pan-fried sea bass fillets with minted pea purée, crab and potato croquette and ribboned vegetables 16.95
Thai green vegetable curry of sweet potato, aubergine, peppers, coconut rice and tempura baby corn (ve) 12.95
8oz Rib eye steak with peppercorn sauce, mushrooms, roast tomato and chips 21.25
Warm crispy beef salad with, cashew nuts, mooli, peppers and sweet chilli dressing 12.95
Chicken, ham and leek pie mash, vegetables and white wine sauce 13.95
Deep-fried cod in beer batter with chips, mushy peas and tartare sauce 13.95/9.95
Steak burger topped with bacon and Cheddar, with salad, mayonnaise, coleslaw and chips 13.45
Smoked haddock and salmon fishcakes with tomato and spring onion salad 12.95/8.95
Home farm of Overton's pork sausages with mash, savoy cabbage and onion gravy 11.95/8.95
Soy marinated salmon and king prawns with rocket, pickled ginger salad and wasabi crème fraîche 14.95

Side Orders

Chunky chips 3.95	Olives 3.95	Greek salad 3.95
Fries 3.95	Garlic bread with cheese 3.95	Mixed salad with house dressing 3.95
Garlic bread 3.50	Buttered vegetables 3.75	Peppercorn sauce 1.95

Light bites and Sandwiches

- King prawn and chorizo linguine** with caper chilli and lime dressing 10.95
Crispy lamb and feta salad with wild garlic, mint and broad beans 9.95
Beetroot and carrot falafels with a cucumber and coriander salad and minted yoghurt 9.25
Mussels with leeks and bacon in a white wine and cream sauce with bread 9.95
Asparagus, pea and feta quiche with new potato salad 9.25
BBQ chicken wrap with coleslaw, crisps and charred corn salad 6.95
Smoked salmon bagel with chive and horseradish creme fraiche and celeriac remoulade 6.75
Rare rump steak sandwich with Dijon and tarragon mayonnaise and fries 10.95
Bacon, brie and cranberry ciabatta with salad and crisps 7.50
Cheddar and leek Welsh rarebit on granary bloomer, tomato salad and fig chutney 6.75

Puddings

- Triple chocolate brownie** with chocolate sauce and ice cream 6.25
Lemon pannacotta with meringue, shortbread and lemon curd 6.25
Sticky toffee pudding with toffee sauce and ice cream 6.25
Chocolate and honeycomb cheesecake with Cointreau and orange ice cream 6.25
Hot waffle with toffee sauce, caramelised banana and honeycomb ice cream 5.95
Crème brûlée with shortbread biscuits 5.95

Ice Creams

- Ice Creams** 3 scoops of any 3 - vanilla, honeycomb, mint choc chip, chocolate or strawberries and cream 5.25
Sorbets - 3 scoops of any 3 - lemon, mango, raspberry, lime, strawberry or blackcurrant 5.25
2 scoops 3.50 / 1 scoop 1.75

Cheese Board

- A selection of English and Welsh cheeses** Enjoy all 5 cheeses 11.95 or choose 3 cheeses 6.95
11.95
- Perl Las** a semi hard blue cheese with just the right amount of zing
Harlech- a firm Welsh cheese, slightly crumbly with added horseradish and chive
Smoked Applewood A moreish smokey cheese which is quite addictive
Croxton manor Brie- English style Brie, which dare I say is a little creamier than it's French cousin
Caerphilly - Crumbly in texture with a moreish tang
Nieport LBV 2013- Half bottle- enjoy half a bottle of port with your cheese 24.95

Teas and Coffees

- Cafetiere per person** 2.60
Pot of Yorkshire tea 2.40
Speciality tea's by 'Tea-Drop' 2.40
Cappuccino 2.95
Cafe latte 2.70
Americano 2.85
Espresso 2.25
Double espresso 2.60

Coffee and Small Puddings

Choose one of our mini versions inclusive of tea or coffee £6.95

- Mini Creme Brulee**
Sticky Toffee Pudding
Hot Waffle
Triple Chocolate Brownie

It's worth noting that small puddings and coffee or tea may not necessarily be served together

We are happy to provide allergen guidelines for all our menu items, for more detailed information or our gluten free menu please speak to a member of the team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed.

The Cross Foxes

With Allergen Information

~ Thursday 25th April 2019 ~

If you are reading our allergen menu you will probably have an allergy or sensitivity to a particular ingredient. Can you please make this clear when ordering food so that we can ensure that the chefs are aware.

Where certain allergens are highlighted the allergen may relate to just one component of the dish, such as bread served with soup for instance, which may easily be substituted or removed. For more information please ask one of our crew.

Nibbles

.....
Poppadom's with mango chutney £3.25

Contains: Sulphur Dioxide

Whitebait with tartar sauce £3.25

Contains: Gluten, Egg, Fish, Mustard

Red pepper and tomato hummus with pitta bread £3.75

Contains: Gluten, Sesame

BBQ chicken wings £5.45

Contains: Gluten, Celery, Mustard

Garlic prawns with baguette £6.50

Contains: Gluten, Crustaceans, Milk

Warm chorizo sausage £5.50

Contains: Milk, Sulphur Dioxide

Starters

.....
Tomato and basil soup with bread and butter £5.45

Contains: Gluten, Soya, Milk, Celery, Sulphur Dioxide

British asparagus with wild garlic puree, hollandaise and poached egg £7.95

Contains: Egg, Milk, Sulphur Dioxide

Goat's cheese and basil cheesecake with red pepper chutney (v) £6.25

Contains: Soya, Milk, Mustard, Sulphur Dioxide

Jerk chicken thigh with a lentil, coriander and spring onion salad with mango yoghurt £6.95

Contains: Soya, Milk, Celery, Sulphur Dioxide

Smoked salmon with orange and beetroot salad, horseradish cream and crostini £7.95

Contains: Gluten, Fish, Soya, Milk, Mustard, Sulphur Dioxide

Chicken liver pâté with carrot and apricot chutney and granary toast £6.95

Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Things to Share

.....
Charcuterie board - Salami, chorizo, Serrano ham, pate, pickles, olives, chutney and buttered toast. £18.95

Contains: Gluten, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Camembert baked with garlic and rosemary served with ciabatta, walnut and apple salad and chutney £13.95

Contains: Gluten, Nuts, Milk, Celery, Sulphur Dioxide

Mains

.....
Honey roasted ham (served cold) with free range eggs and chips £11.95

Contains: Egg, Mustard, Sulphur Dioxide

Slow roasted belly pork, braised pig cheek, dauphinoise potatoes, tenderstem broccoli and cider jus £16.95

Contains: Egg, Milk, Celery, Sulphur Dioxide

Mushroom and baby onion pie with new potatoes, spring greens and a red wine jus (v) £13.50

Contains: Celery, Sulphur Dioxide

Pan fried chicken breast with spring vegetables, new potatoes and a lemon thyme cream sauce £14.50

Contains: Milk, Celery, Sulphur Dioxide

Braised shoulder of lamb with dauphinoise potatoes, vegetables and rosemary gravy £17.45

Contains: Egg, Milk, Celery, Sulphur Dioxide

Pan-fried sea bass fillets with minted pea purée, crab and potato croquette and ribboned vegetables £16.95

Contains: Gluten, Crustaceans, Egg, Fish, Soya, Milk, Celery, Sulphur Dioxide

Thai green vegetable curry of sweet potato, aubergine, peppers, coconut rice and tempura baby corn (ve) £12.95

Contains: Soya, Celery, Sesame, Sulphur Dioxide

8oz Rib eye steak with peppercorn sauce, mushrooms, roast tomato and chips £21.25

Contains: Gluten, Milk, Mustard, Sulphur Dioxide

Warm crispy beef salad with, cashew nuts, mooli, peppers and sweet chilli dressing £12.95

Contains: Gluten, Nuts, Milk, Celery, Sesame, Sulphur Dioxide

Chicken, ham and leek pie mash, vegetables and white wine sauce £13.95

Contains: Egg, Milk, Celery, Sulphur Dioxide

Deep-fried cod in beer batter with chips, mushy peas and tartare sauce £13.95

Contains: Egg, Fish, Mustard, Sulphur Dioxide

Steak burger topped with bacon and Cheddar, with salad, mayonnaise, coleslaw and chips £13.45

Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Smoked haddock and salmon fishcakes with tomato and spring onion salad £12.95

Contains: Gluten, Egg, Fish, Milk, Mustard, Sulphur Dioxide

Home farm of Overton's pork sausages with mash, savoy cabbage and onion gravy £11.95

Contains: Gluten, Milk, Celery, Sulphur Dioxide

Soy marinated salmon and king prawns with rocket, pickled ginger salad and wasabi crème fraîche £14.95

Contains: Crustaceans, Fish, Soya, Milk, Mustard, Sulphur Dioxide

Side Orders

Chunky chips £3.95

Fries £3.95

Garlic bread £3.50

Contains: Gluten, Soya, Milk

Marinated mixed Olives £3.95

Garlic bread with cheese £3.95

Contains: Gluten, Soya, Milk

Buttered vegetables £3.75

Contains: Milk, Sulphur Dioxide

Greek salad £3.95

Contains: Egg, Milk, Sulphur Dioxide

Mixed salad with house dressing £3.95

Contains: Celery, Mustard, Sulphur Dioxide

Peppercorn sauce £1.95

Contains: Milk, Celery, Sulphur Dioxide

Light bites and Sandwiches

King prawn and chorizo linguine with caper chilli and lime dressing £10.95

Contains: Gluten, Crustaceans, Egg, Milk, Sulphur Dioxide

Crispy lamb and feta salad with wild garlic, mint and broad beans £9.95

Contains: Soya, Milk, Celery, Sulphur Dioxide

Beetroot and carrot falafels with a cucumber and coriander salad and minted yoghurt £9.25

Contains: Sulphur Dioxide

Mussels with leeks and bacon in a white wine and cream sauce with bread £9.95

Contains: Gluten, Molluscs, Soya, Milk, Celery, Sulphur Dioxide

Asparagus, pea and feta quiche with new potato salad £9.25

Contains: Egg, Milk, Celery, Mustard, Sulphur Dioxide

BBQ chicken wrap with coleslaw, crisps and charred corn salad £6.95

Contains: Gluten, Egg, Celery, Mustard, Sulphur Dioxide

Smoked salmon bagel with chive and horseradish creme fraiche and celeriac remoulade £6.75

Contains: Gluten, Egg, Fish, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Rare rump steak sandwich with Dijon and tarragon mayonnaise and fries £10.95

Contains: Gluten, Egg, Milk, Mustard, Sulphur Dioxide

Bacon, brie and cranberry ciabatta with salad and crisps £7.50

Contains: Gluten, Soya, Milk, Mustard, Sulphur Dioxide

Cheddar and leek Welsh rarebit on granary bloomer, tomato salad and fig chutney £6.75

Contains: Gluten, Egg, Fish, Milk, Mustard, Sulphur Dioxide

Puddings

Triple chocolate brownie with chocolate sauce and ice cream £6.25

Contains: Egg, Soya, Milk

Lemon pannacotta with meringue, shortbread and lemon curd £6.25

Contains: Egg, Milk

Sticky toffee pudding with toffee sauce and ice cream £6.25

Contains: Egg, Soya, Milk

Chocolate and honeycomb cheesecake with Cointreau and orange ice cream £6.25

Contains: Gluten, Soya, Milk

Hot waffle with toffee sauce, caramelised banana and honeycomb ice cream £5.95

Contains: Gluten, Egg, Soya, Milk

Crème brûlée with shortbread biscuits £5.95

Contains: Gluten, Egg, Milk

Ice Creams

Ice Creams 3 scoops of any 3 - vanilla, honeycomb, mint choc chip, chocolate or strawberries and cream £5.25

Contains: Gluten, Peanuts, Nuts, Soya, Milk, Sulphur Dioxide

Sorbets - 3 scoops of any 3 - lemon, mango, raspberry, lime, strawberry or blackcurrant £5.25

Contains: Gluten, Milk

2 scoops 3.50 / 1 scoop 1.75

Cheese Board

A selection of English and Welsh cheeses Enjoy all 5 cheeses 11.95 or choose 3 cheeses 6.95

£11.95

Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Sulphur Dioxide

Perl Las a semi hard blue cheese with just the right amount of zing
Harlech- a firm Welsh cheese, slightly crumbly with added horseradish and chive
Smoked Applewood A moreish smokey cheese which is quite addictive
Croxton manor Brie- English style Brie, which dare I say is a little creamier than it's French cousin
Caerphilly - Crumbly in texture with a moreish tang
Nieport LBV 2013- Half bottle- enjoy half a bottle of port with your cheese 24.95

Teas and Coffees

.....
Cafetiere per person £2.60

Contains: Gluten, Milk

Pot of Yorkshire tea £2.40

Contains: Gluten, Milk

Speciality tea's by 'Tea-Drop' £2.40

Contains: Gluten, Milk

Cappuccino £2.95

Contains: Gluten, Egg, Milk

Cafe latte £2.70

Contains: Gluten, Milk

Americano £2.85

Contains: Gluten, Egg, Milk

Espresso £2.25

Contains: Gluten, Milk

Double espresso £2.60

Contains: Gluten, Milk

Coffee and Small Puddings

.....
Choose one of our mini versions inclusive of tea or coffee £6.95

Mini Creme Brulee

Sticky Toffee Pudding

Hot Waffle

Triple Chocolate Brownie

It's worth noting that small puddings and coffee or tea may not necessarily be served together

Chunky coleslaw £1.50

Contains: Egg, Milk, Mustard, Sulphur Dioxide

Malfy Gin Rosa garnished with pink grapefruit, served with Double Dutch Pomegranate and basil Tonic £6.80

1 scoop of any flavour £1.75

Contains: Gluten, Peanuts, Nuts, Soya, Milk, Sulphur Dioxide

Alcohol Free Gin and Tonic - Seedlip Grove 42 served with Double Dutch Indian Tonic and fresh lime £5.80

2 scoops of any flavour £3.50

Contains: Gluten, Peanuts, Nuts, Soya, Milk, Sulphur Dioxide

Creme Brulee £6.95

Contains: Gluten, Egg, Milk

Sticky toffee pudding £6.95

Contains: Egg, Soya, Milk

Warm chocolate brownie £6.95

Contains: Egg, Soya, Milk

Hot waffle £6.95

Contains: Gluten, Egg, Soya, Milk

A 'nose' of cheese - enjoy on your own (choose 1 cheese) with glass of Port £5.95

Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Sesame, Sulphur Dioxide

Roku Japanese Craft Gin - garnished with lemon and rosemary, served with Fever Tree Elderflower Tonic £6.45
A selection of Welsh and English cheeses, biscuits and chutney: PERL WEN - Welsh style Brie, PERL LAS- Welsh blue, HARLECH - Welsh cheese with added horseradish and chive, SMOKED APPLEWOOD - English smoked cheddar, CAERPHILLY - Pale, crumbly Welsh cheese. Enjoy your own (choose 3 cheeses) £6.95 or all 5 cheeses £6.95

Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Sesame, Sulphur Dioxide

Vegan Apple and mixed berry crumble with raspberry sorbet £5.95

Contains: Gluten

Adnams Copper House Gin - garnished with pink grapefruit, served with Fever Tree Mediterranean Tonic £6.25

Malfy Lemon Gin - garnished with fresh lemon slices, served with Fever Tree lemon tonic £6.55

Bread with butter £2.25

Contains: Gluten, Soya, Milk

Aperol Spritz - garnished with fresh orange, served with prosecco and topped with soda £8.90

Chase Seville Marmalade Gin garnished with rosemary, served with Fever Tree Mediterranean Tonic £7.25