



CROSS LANE HOUSE



APPETISERS

Pan Seared Scallops (gf) £7.50
served with black pudding, pancetta lardons, pea puree & lemon mayo

Honey Roasted Fig & Bath Blue Tartlet £7.00
served with a dressed rocket salad

Curried Chicken Scotch Egg £6.25
served with a coronation mayo & coriander salad

Truffled Beetroot Salad & Whipped Goats Cheese £6.00
(available as vegan)

THE GRAND FINALE

Homegrown Apple & Pear Crumble Tart (gf) £6.00
served with homemade vanilla custard

White Chocolate & Salted Caramel Cheesecake £6.25
served with vanilla ice cream

Chocolate & Coconut Torte (ve) (gf) £6.25
served with a raspberry sorbet

Eton Mess (our extension to Summer!) (gf) £6.00
served with cornish clotted cream ice cream
(available as dairy free)

Cross Lane House Cheeseboard (for two) £11.00
a selection of three local cheeses, homemade chutneys & crackers

THE MAIN EVENT

Sea Food Tagliatelle (gf) £15.25
a tomato, chilli & garlic tagliatelle, served with king prawns,
mussels and a pan fried fillet of Sea Bass

Pan Roasted Duck Breast (gf) £16.25
served with crushed new potatoes, seasonal vegetables &
red wine jus

Slow Roasted Tomato Risotto (v) (gf) £13.75
served with a pepper & red onion salsa & homemade basil pesto
(available as vegan)

Little Oak Farm Pork Tenderloin (gf) £15.50
cooked in a Secret Orchard Cider and Cream reduction, mashed
potato & seasonal vegetables

Mediterranean Vegetable Wellington (ve) £13.50
served with crushed new potatoes, tomato ratatouille &
crumbled feta

DIETARIES

No problem! Most of our main dishes can be altered to
accommodate for any dietaries, so please do speak with a
member of the team should you have any questions!

