



CROSS LANE HOUSE

Thursday - Saturday Evening



APPETISERS

Salmon Fishcake	£7.50
served with pickled Fennel, Rocket Salad, Capers & a Zesty Lemon Mayo	
Chicken Liver Parfait	£6.50
served with Tomato & Red Onion Chutney & Homemade Bread	
Burrata Mozzarella (v) (gf)	£8.00
served with a Minted Pea & Broad Bean Salad & a Zesty Lemon Dressing	
Grilled Nectarine & Goats Cheese Salad (ve) (gf)	£5.95
(vegan option available)	

THE GRAND FINALE

Sticky Toffee Pudding	£5.95
served with a Butterscotch Sauce & Vanilla Ice Cream	
Lavender Creme Brûlée	£6.00
served with a Rosemary Shortbread (available as gf)	
Baked Lemon Cheesecake	£5.95
served with a Raspberry Sorbet	
Chocolate & Orange Tart (ve) (gf)	£6.25
served with a Cointreau Cream	



THE MAIN EVENT

All 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!

Pan Fried Sea Bass (gf)	£13.50
served with Creamed Leeks, Buttered Samphire, Roasted New Potatoes & a Roasted Tomato Salsa	
Loin of Lamb (gf)	£15.75
served with Potato Dauphinoise, Sweet Potato Puree, Seasonal Garden Greens & Red Wine Jus	
Cross Lane House Garden Risotto (v) (gf)	£12.00
served with homegrown Cavolo Nero Crisp & a Parmesan Tuilles	
Homemade Chicken Kiev	£12.75
served with Rosemary Salted Chips & Seasonal Garden Greens	
Sweet Potato & Black Bean Burger (ve)	£11.00
served in a vegan Brioche Bun, with Rosemary Salted Fries & a Seasonal Side Salad (available as gf)	
CAN WE TEMPT YOU?	
Cross Lane House Cheeseboard (for two)	£10.00
a selection of three local cheeses, homemade chutneys, & crackers	

