



EVENINGS AT CROSS LANE HOUSE

STARTERS

Tempura Courgette (v)

served with a seasonal salad & lemon mayonnaise
(available as vegan)

Burrata Mozzarella (v) (gf)

served with a heritage tomato salsa, homemade basil pesto
& served on lightly grilled sourdough

Pan Seared Devon Scallops (gf)

served with a pea & broad bean salad, pea puree
& crispy smoked bacon lardons

MAINS

Pan Fried Cornish Hake (gf)

served with a roasted tomato risotto & crispy smoked chorizo
(available as pescatarian)

Roasted Chicken Supreme (gf)

served with crushed new potatoes, roasted asparagus spears
& a creamy mushroom, apricot & tarragon sauce

Homemade Pie of The Week

served with creamy mash potato, homegrown cavolo nero
& a homemade gravy

Summer Squash Wellington (ve)

served with roasted baby carrots, braised garlic greens,
'creamy' mash potato & a vegetarian gravy

DESSERTS

Salted Caramel Tart (n)

served with a caramelised pecan crumb & banana cream

Summer Meringues (gf)

served with a chantilly cream & a homegrown strawberry,
mint & elderflower salsa

Gooseberry & Elderflower Crumble (ve) (gf)

served with Devonshire clotted cream

SOMETHING TO FINISH ON

West Country Cheeseboard (for two) - £15.00

enjoy a selection of 3 west country cheeses,
homemade chutneys, a selection of fruit & quality crackers
All our cheeses are vegetarian. Gluten Free crackers available

After Dinner Espresso Martini - £9.50

a wonderful blend of Cornish vodka,
Miles freshly ground espresso & Kalhua

2-Courses £27pp 3-Courses £33pp

