



**CROSS
KEYS**
WANBOROUGH

PUTTING ON OUR SUNDAY BEST

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.



WADWORTH
BREWED IN WILTSHIRE SINCE 1875

The Cross Keys is a proud member of the Wadworth Brewery Estate based in Devizes, Wiltshire. Founded in 1875 by Henry Alfred Wadworth the brewery supplies us with all its ales including the award winning 6X, Henry's IPA and Horizon. In time-honoured tradition the famous Wadworth Shire Horses can be seen delivering Wadworth beer on set days in Devizes.



WALTER ROSE & SON
Purveyor of meat since 1847

Walter Rose & Son are a multi award-winning butchers based in Devizes since 1847. Sourcing their meat from farmers who practice excellent animal husbandry and welfare using natural feed, they provide us with a delicious selection of meats including our fine selection of steaks on offer.

MENU

WHILE YOU WAIT

- Baked focaccia with olive oil and balsamic vinegar - v £4.50
- Homemade Scotch duck egg with sweet mustard ketchup - £5.50
- Mixed marinated olives with sun-blushed tomatoes and feta - v £4.95
- Halloumi fries with harissa yogurt - v £5.95

STARTERS AND SHARERS

- Baked truffled Camembert with spiced plum chutney and rustic bread - v £7.75
- Chicken liver parfait with spiced fruit chutney and warm brioche - £7.25
- Homemade soup of the day with rustic bread - v £5.75
- Old Smokey cod, tiger prawns and smoked pancetta in a smoked cheese sauce with crostini - £8.25
- Smoked salmon and prawn fishcakes served with a citrus crème fraîche and mixed leaves - £7.75
- Creamed garlic, chilli and avocado stuffed tomato with a pepper salsa - vg £5.50
- Pork board of chorizo, pork scratchings, Scotch egg, pork belly chunks paired with sweet mustard ketchup and apple chutney - £16.25

MAINS

- 8oz 28-day Walter Rose dry aged sirloin steak with grilled flat field mushroom, onion rings, grilled tomato and chips - £20.95
- Cod, tiger prawn and crab linguine in a chilli tomato sauce with parmesan dressed rocket - £14.95
- Catch of the day in a Wadworth 6X Gold beer batter served with garden peas, chips and tartare sauce - £12.95 / £8.50
- Spinach and ricotta ravioli served with roasted garlic courgettes, saffron pesto and parmesan crisp - v £12.50
- Home-cooked honey and mustard glazed ham with free-range eggs, slow-roasted tomato and chips - £11.50 / £7.95
- Pan-fried lambs liver with crispy bacon in a rich onion gravy served with seasonal greens and creamy mashed potatoes - £12.95 / £8.50
- Roasted cauliflower, celeriac and leek gratin topped with vegan cheese and served with roasted new potatoes and seasonal greens - vg £11.95
- Shin of beef slow-cooked in Corvus stout with pancetta, shallots and wild mushrooms served with kale and grain mustard mash - £15.95
- Walter Rose 6oz beef burger with melted double Gloucester cheese, bacon, iceberg lettuce, beef tomato and sweet mustard ketchup all on a toasted bun with crispy dill pickle and fries - £12.75
- Pan-fried tarragon buttered corn fed chicken breast with truffle arancini, celeriac mash, wilted spinach and a wild mushroom & Madeira sauce - £14.75

SIDES

- Cheesy chips - v £4.25
- Chips - v £3.25
- Skinny fries - v £3.25
- Sweet potato fries - v £4.00
- Garlic bread - v £3.75
- Cheesy garlic bread - v £4.75
- Honey and thyme roasted carrots - v £3.50
- Seasonal greens - v £3.50
- Wadworth 6X Gold battered onion rings - v £3.50
- House salad - v £3.50

SANDWICHES

Available from 12 noon until 3pm, Monday to Saturday

All our sandwiches are served with dressed salad.

- Fish goujons with lettuce and tartare sauce - £7.95
- Honey glazed Wiltshire ham with mustard - £7.25
- Brie, bacon and cranberry - £7.95
- Mature Cheddar cheese with a spicy tomato chutney - v £6.95
- Chicken with crispy bacon, lettuce, tomato and Dijon mustard - £7.50

DESSERTS - All at £6.25

- Baked white chocolate tart with raspberry pavlova ice-cream - v
- Choose 3 scoops from our selection of dairy ice-cream and sorbet - please ask us for more details - v
- Homemade gingerbread pudding with caramel sauce and vanilla ice-cream - v
- Triple chocolate, salted caramel and pecan brownie with sour cherry compote and clotted cream - v
- Chocolate and raspberry fondant with raspberry ripple ice-cream - v
- Cheesecake of the day served with a berry compote - v
- Seasonal crumble served with custard - v
- Selection of British cheeses with sourdough crackers, celery and quince jelly - v £8.75

*Ask us about
Today's Specials,
created by our
Head Chef*

HOT DRINKS

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| Americano - £2.75 | Latte - £3.00 | Hot chocolate - £3.25 |
| Flat white - £3.00 | Espresso - £2.50 | Pot of tea - £2.75 |
| Cappuccino - £3.00 | Double espresso - £3.00 | Speciality tea - £2.90 |
| | Mocha - £3.25 | |

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX.

Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. **Our menu descriptions do not include all ingredients. GLUTEN FREE - PLEASE ASK US ABOUT OUR GLUTEN FREE MENU** (v) = vegetarian option. (vg) vegan option. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.

