

THE CROSS

RESTAURANT MENU



SNACKS

Smoked Nuts (ve)	5
Mediterranean Marinated Olives (ve)	6
Artisan Bread with Oil, Balsamic & Himalayan Salt (v)	6

SMALL PLATES

Roast Cauliflower with a Gazpacho Salsa (ve)	13.5
Truffle Risotto with Truffle & Parmesan Shavings, Pangrattato (ve)	15
Butternut Squash Curry, Soft Kale Polenta topped with Crispy Shallots & Hazelnut Dukkah (ve)	16
Crispy Squid with a Sweet Chilli Jam	16
Sea Bass Ceviche with a Citrus Marinade	18
Pan Fried Cod with Lentils, Spinach, Garlic Parsley & Chilli	19
Lamb Cutlets with a Dijon Mustard & Pistachio Crust	20
Scallop Crudo with a Seasonal Citrus	20
Giant King Prawns with Fregola & Cognac	25
Sliced Beef Fillet (6oz) with Chimichurri & Caramelized Balsamic Shallots	25

SALADS

Green Apple, Cucumber & Fennel Salad with Radish, Avocado & Golden Linseed (v)	13
Smashed Nuts & Super Grain Salad with Avocado, Beets, Pulses, Sprouting Broccoli, Pomegranate & Harissa (ve)	13

SIDES

Triple Cooked Chips with Parmesan & Truffle Oil (v)	5
Broccoli with Crispy Chilli, Garlic & Lemon (ve)	6
Rocket & Parmesan Salad (v)	6
Heirloom Tomato, Shallot & Basil Salad (ve)	7

DESSERTS

Selection of Ice Creams (v) & Sorbets (ve)	7
Chocolate Tart with Salted Caramel & Praline (v)	8
White Chocolate Cheesecake with Seasonal Fruit	8

v = vegetarian, ve = vegan

For food allergies and intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available on request. A discretionary service charge of 12.5% will be added to your bill.