

The CROSS GUNS Inn

SET DINNER MENU

Two Course £20 / Three Course £25

STARTERS

White Potato Velouté, Buttered Jersey Royals, Chive Oil (V)

Potted Shrimps on Toast, Horseradish Emulsion, Pickled Shallots (V)

Garlic & Thyme Baked Camembert, Toasted Sourdough

Crispy Scotch Egg, Mustard Mayonnaise

MAIN COURSE

Pan fried fillet of Hake, Chorizo sautéed New Potatoes, Watercress

Confit Duck Leg, Fondant Potato, Buttered Brassicas

Pan Fried Chicken Breast, Sautéed Wild Mushrooms, Straw Potatoes

Pan Roasted Cauliflower Steak, Fricassee of Greens, Roasted Hazelnut, Salsa Verde (V)

DESSERTS

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Bean Ice Cream

Pavlova Of Macerated Strawberries, Vanilla Creme Fraiche, Balsamic and Berry Coulis

Bruléed Lemon Tart, Champagne Sorbet