

# THE KITCHEN

AT THE CROSS KEYS



Here at The Kitchen we believe that fresh is best which is why our menu is constantly changing.

Our fantastic team of chefs are always creating new and exciting seasonal dishes. Each day our menu is designed around what our butchers, farmers and fishmongers have to offer. Because of this our menu typically changes every day, often differing between lunch and evening service. As such we are unable to guarantee what dishes will be available on any specific date, however if you do have a personal request, please mention it when making a reservation and we will be happy accommodate where possible

On a Sunday offer our Roasted Topside of Angus Beef which is served with Yorkshire Pudding, Roast Potatoes and Garden Vegetables. This course is available as a part of our 'Menu of the Day' deal, a smaller menu offering 2 courses for just £16.95.

Below is a sample menu, just an example to give you an idea of the type of dishes you might find on your Sunday visit to The Cross Keys in Epperstone.



Food Served From 12pm – 10pm Monday to Saturday and 12pm-6pm Sunday 0115 966 9430

"The Kitchen" Is Proud to Handle Fresh Ingredients From Fully Traceable Sources, Supporting Local Farmers and Businesses (and Our Vegetable & Herb Garden) Where Possible.

Our menu May Change From Time to Time Depending on Availability of Ingredients.

For Allergy and Intolerance Advice, Please Ask Your Server Before Ordering and Inform Us To Allow Greater Care When Preparing and Serving Your Food.

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## Sunday Lunch

Available 12pm-5pm

Main Courses include Roast Potatoes & Garden Vegetables

All Children's Meals Half Price

### Starters

Cream of Cauliflower & Saffron Soup  
With Ciabatta Croutons  
£4.75

Game Terrine  
With Toasted Ciabatta and the Kitchens  
Homemade Red Onion Chutney  
5.75

The Kitchen Salad  
Grilled Halloumi Dressed with Local Honey,  
Sesame Seeds, Beetroot, Pomegranate and  
Quail Eggs  
£5.95

Spiced Cajun Haddock Goujons  
With Lemon and Chive Mayonnaise  
£6.95

Hand Carved Serrano Jamon  
With Spanish Manchego, Mixed Olives,  
Toasted Ciabatta and Mixed Leaf  
£6.50

### Main Courses

Roasted Topside of Angus Beef  
With Yorkshire Pudding & Horseradish  
Sauce  
£12.95

Char-Grilled Chicken Supreme  
With a Mushroom and White Wine Sauce  
£11.95

Grilled Lamb Cutlets  
With a Rosemary Jus and Creamed  
Potatoes  
£13.95

Crisp Pork Belly  
With a Wholegrain Mustard Sauce  
£10.50

Beetroot and Asparagus Risotto  
With Shaved Parmesan and Extra Virgin  
Olive Oil  
£9.50

### Desserts

'The Kitchen' Bread and Butter Pudding Served With Butterscotch Sauce

Lemon Tarte au Citron with Raspberry Sorbet

Poached Pear William with a Red Wine Syrup, Local Honey and Mascarpone

Rich Baked Chocolate Torte served With Raspberry Coulis

£4.50

### Cheese Board

Brie de Meaux, Roquefort and Spanish Manchego with Muscat Grapes and Homemade Chutney

£5.50

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