

# eighteen

THE CROSS

## SMALL PLATES

<b>GORDAL OLIVES</b> VE, GF	4.5
Our Famous Giant Gordal Olives	
<b>HANDMADE FLATBREADS</b>	
Garlic & Parsley, Olive Oil, Maldon Salt VE	7.5
Garlic & Parsley, Mozzarella Cheese v	8
Nduja, Blue Cheese & Hot Chilli Honey	8.5
<b>OYSTERS (sold each)</b>	3.75
Rock Oysters, Shallot Vinaigrette, Lemon, Tabasco	
<b>CRISPY CALAMARI</b>	8.5
Baby squid, deep fried until crispy, served with Lime & Chilli Aioli	
<b>STEAMED GALICIAN MUSSELS</b>	10.5
Shallot, Garlic, White Wine, Cream, Artisan Bread	
<b>CHILLI KING PRAWNS</b>	12.5
Atlantic King Prawns, Olive Oil, Chilli, Garlic Butter, Served on Toasted Sourdough Bread	
<b>MEZZE HUMMUS</b> VE	7
Course & Rustic Hummus, Crispy Chickpeas, Zhug Dressing, Rosemary & Thyme Torta	
<b>HEIRLOOM TOMATO &amp; SRACCIATELLA SALAD</b>	7.5
Heirloom Tomato, Stracciatella di Bufala, Shallot, EVOO, Basil, Oregano, White Balsamic Vinegar	
<b>CHARGRILLED HALLOUMI</b>	7
Pomegranate, Hot Honey, Greek Yoghurt	
<b>IBERICO HAM CROQUETTES</b>	7.5
Handmade Spanish Iberico Ham Croquettes, Served with Mustard Mayo	
<b>STICKY CHILLI CHICKEN BITES</b>	9
Free Range Buttermilk Chicken Pieces, coated & served in our House Sticky Chilli Sauce	

## PIZZA

<b>MARGHERITA</b> v	10
Tomato, Fior Di Latte Mozzarella, Fresh Basil	
<b>SORRENTO</b>	12
Tomato, Fior Di Latte Mozzarella, Serrano Ham, Rocket Leaves	
<b>CAPRICHOSA</b>	13
Tomato, Fior Di Latte Mozzarella, Serrano Ham, Mushrooms	
<b>CALABRESE</b>	13
Tomato, Fior Di Latte Mozzarella, Chorizo, Fiery Nduja	
<b>MORTADELLA</b>	14
Mortadella, Stracciatella di Bufala, Pistachio Pesto	
<b>MARINERA DIAVOLA</b>	14
Tomato, Fior Di Latte Mozzarella, King Prawns, Fresh Chilli, Garlic Butter, Rocket, Pickled Guindilla.	
<b>VERDURA*</b> VE	12
Tomato, Chestnut Mushrooms, Spinach, Olives, Roasted Red Peppers	
<b>*Add Mozzarella Cheese</b>	2

## PASTA

<b>PENNE ARRABIATA</b> v	11
Penne Pasta Tossed in our own Fresh Tomato, Garlic & Chilli Sauce...Simple ingredients at their best!	
<b>ADD CHORIZO</b>	5
<b>ADD CHARGRILLED CHICKEN</b>	6
<b>ADD KING PRAWNS</b>	8
<b>WILD MUSHROOM &amp; TRUFFLE RAVIOLI</b> v	16
Handmade Mushroom & Truffle Ravioli, tossed in Extra Virgin Olive Oil, finished with Parmesan shavings.	

## SEAFOOD

<b>BEER BATTERED HADDOCK &amp; CHIPS</b>	16
Fresh Haddock Fillet, Mushy Peas, Tartar Sauce, Chunky Chips	
<b>PAN ROASTED SEA BASS</b> GF	20
Tenderstem Broccoli, crushed Potatoes, Olive Oil, Cherry Tomato, Caper, Lemon & Parsley dressing	
<b>PAN SEARED COD LOIN</b>	22
Pan Seared Cod Loin, Romesco, Roasted Fennel, Preserved Lemon Salsa Verde	

## FROM THE GRILL

<b>BEEF BURGER &amp; FRIES</b>	15.5
Locally Sourced Beef, American Cheese, House Burger Sauce, Bacon Jam, Crisp Lettuce, Red Onion, Gherkin, Toasted Brioche Bun, French Fries	
<b>PLANT BURGER &amp; FRIES</b> VE	15
Moving Mountain Vegan Burger, Crisp Lettuce, Sliced Tomato, Tomato & Chilli Relish, Toasted Burger Bun, French Fries	
<b>PAN ROASTED CHICKEN SUPREME</b>	18
Spring Vegetable Risotto, Fresh Ricotta, Pickled Shallot.	
<b>STEAK FRITES</b>	16.5
Chargrilled 6oz Flattened Rump Steak, served with French Fries & Garlic Butter	
<b>RIBEYE STEAK &amp; CHUNKY CHIPS</b>	26
Chargrilled Prime 8oz Ribeye Steak served with skin on Chunky Chips	
<b>ADD PEPPERCORN SAUCE</b>	4

## ON THE SIDE

Skinny Fries v	3.5
Skin on Chunky Chips v	3.5
Truffle & Parmesan Fries	4.5
Rocket & Parmesan Salad	4
Heirloom Tomato Salad	4
Chargrilled Tenderstem Broccoli, Garlic & Chilli Oil VE	4.5
French Beans, Shallot, Garlic Butter v	4.5

## SUNDAY ROAST

Served every Sunday 12:00 - 19:00

<b>BEEF SIRLOIN ROAST</b>	17
<b>PORK LOIN ROAST</b>	16
<b>TURKEY ROAST</b>	16
<b>THREE MEAT ROAST</b>	19
All the above is served with Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding & House Made Gravy	
<b>VEGAN THREE NUT ROAST</b> VE	17
Vegan Prepared Vegetables, Roast Potatoes & Vegan Gravy	