

THE CROSS SCYTHES

NIBBLES & STARTERS

Mixed Olives

A selection of garlic & herb marinated Nocellara, Kalamata, and Manzanilla olives (Ve)(Gf) - 5.95

Soup Of The Day

Chef’s selected soup of the day with warm bread and salted butter (Veo)(Gfo) - 7.95

Fried Halloumi

Fried halloumi with vegan ‘nduja, honey, and pine nuts (V)(Gf) - 8.95

Ham Hock Croquettes

Crispy ham hock croquettes with a salsa verde emulsion - 8.95

Venison & Herb Scotch Egg

Venison & herb scotch egg served with a salsa verde emulsion - 9.95

Bread & Olives

Homemade bread, salted butter, mixed olives, olive oil, and a balsamic reduction (Veo)(Gfo) - 9.95

Bubble & Squeak

Crispy potato & cabbage bubble & squeak topped with poached eggs and mustard hollandaise (V)(Gf) - 9.95

Prawn Cocktail

Coldwater prawns, crayfish, gem lettuce, cucumber ribbons, sliced avocado, Marie Rose sauce, and lemon (Gf) - 9.95

Shredded Tandoori Lamb

Slow-cooked & shredded tandoori lamb, served on a mini naan bread, with mint yogurt, mango salsa, and fresh coriander - 10.95

Korean Fried Chicken

Crispy fried chicken tossed in a spiced pomegranate sauce with spring onions, fresh chilli, and sesame seeds (Gf) - 10.95

Pan-Seared Scallops

Wild hand-dived king scallops, served with cauliflower purée, chorizo, smoked paprika beurre blanc, and a coral tuile (Gfo) - 14.95

PASTA & SALADS

Whipped Feta & Beetroot Salad

Whipped feta, beetroot, cherry tomatoes, confit tomatoes, pine nuts, red peppers and basil, with a mint & oregano dressing (V)(Gf) - 15.95

Caesar Salad

Gem lettuce, crispy pancetta, Grana Padano, toasted croutons, anchovies, and Caesar dressing (VO)(Gfo) - 16.95

Wild Mushroom Linguine

Linguine tossed in a creamy wild mushroom & stroganoff sauce, topped with parmesan, and cracked black pepper (Veo) - 18.95

Seafood Linguine

Mussels, king prawns, clams and linguine, tossed in a white wine, tomato, garlic & herb sauce - 22.95

ADD-ONS: Chicken - 5.95 | Salmon - 5.95 | Rump Steak - 5.95

LOADED NACHOS

Smashed Avocado

Smashed avocado loaded nachos, topped with sour cream and salsa (Veo) - 7.95

Chilli Con Carne

Chilli con carne loaded nachos, topped with sour cream, cheddar cheese, spring onions, fresh chillies & chives - 8.95

MAINS

Scampi & Chips

Crispy breaded scampi with garden or mushy peas, hand-cut chips, tartar sauce, and a lemon wedge - 16.95

Stuffed Butternut Squash

Grilled butternut squash stuffed with quinoa, red peppers, garlic & spinach. Topped with toasted pine nuts and served with sautéed winter greens (Ve)(Gf) - 17.95

Watson’s Farm Sausage & Mash

Butcher’s sausages, creamy mash, roasted carrots, garden peas, crispy onions, and a red wine jus (Gf) - 19.95

Homemade Peak District Pie Of The Week

Our homemade Peak District pie of the week served with roasted carrots, garden peas, hand-cut chips, and a red wine jus (Veo)(Gfo) - 19.95

Beer-Battered Cod & Chips

Abbeydale beer-battered cod, hand-cut chips, garden or mushy peas, tartar sauce, and a lemon wedge - 20.95

BBQ Baby Back Ribs

Full rack of baby back ribs in a sticky smoked BBQ glaze served with cajun corn on the cob, coleslaw, and skin-on fries (Gf) - 22.95

Maple Soy & Sesame Salmon

Maple soy & sesame pan-seared salmon, black garlic purée, sticky coconut rice, pak choi, tenderstem broccoli, and an orange & miso sauce (Gf) - 24.95

Braised Lamb Shank

16-hour braised lamb shank, served with kale, creamy champ mash, and a lamb & rosemary jus (Gf) - 27.95

FROM THE GRILL

Hot Honey Halloumi Burger

Grilled halloumi in a hot honey glaze, vegan ‘nduja, crispy onions, smoky aioli, and gem lettuce, served on a brioche bun with coleslaw and skinny-cut fries (V)(Gfo) - 18.95

The Cross Burger

7oz Derbyshire steak burger, smoky aioli, smoked Applewood cheddar, tomato & onion jam, and gem lettuce, served on a brioche bun with coleslaw and skinny-cut fries (Gfo) - 19.95

Hot & Spicy Chicken Burger

Crispy fried chicken in a hot & spicy batter, smoky aioli, crispy onions, smoked Applewood cheddar, gem lettuce and tomato & onion jam, served on a brioche bun with coleslaw and skinny-cut fries - 19.95

8oz Grass-Fed Derbyshire Rump Steak

8oz grass-fed Derbyshire-reared rump steak, grilled portobello mushroom, cherry vine tomatoes, and an onion fritter served with skinny-cut fries and a rocket salad (Gf) - 24.95

8oz Grass-Fed Derbyshire Sirloin Steak

8oz grass-fed Derbyshire-reared sirloin steak, portobello mushroom, cherry vine tomatoes, and an onion fritter, served with skinny-cut fries and a rocket salad (Gf) - 26.95

Mixed Grill

4oz rump steak, grilled chicken breast, 4oz gammon steak, butcher’s sausage, hand-cut chips, flat mushroom, peas, and onion rings (Gf) - 26.95

The Cross Sharing Board

A choice of either two crispy chicken burgers or two Cross burgers served with coleslaw, Korean fried chicken, BBQ pulled pork loaded fries, smoky aioli, spring onions, and fresh chillies (Gfo) - 44.95

(V) = Vegetarian, (Ve) = Vegan, (Vo) = Vegetarian option available, (Veo) = Vegan option available, (Gf) = Gluten free, (Gfo) = Gluten free option available.
All dishes are prepared in an environment with a risk of cross-contamination from allergens.
Please inform your server if you have food allergies or intolerances or ask to see our Allergens Guide.

SANDWICHES

SERVED MON-SAT | 12:00 - 16:30

All served with skinny-cut fries & house salad, upgrade to hand-cut chips for +1.95

Sautéed Mushrooms & Thyme

Herbed cream cheese, mushrooms and rocket, served on white or granary bread (Veo)(Gfo) - 13.95

Egg Mayo & Cress

Egg mayonnaise with fresh cress, served on white or granary bread (V)(Gfo) - 14.95

Fish Finger

Beer battered fish goujons, gem lettuce and tartar sauce, served on white or granary bread - 14.95

Tandoori Lamb

Shredded tandoori lamb, mango chutney, mint yogurt, lettuce, and sliced red onion, served on white or granary bread (Gfo) - 14.95

4oz Derbyshire Rump Steak

4oz Derbyshire rump steak, red onion chutney, and rocket, served on white or granary bread (Gfo) - 14.95

SIDES

MIXED LEAF SALAD (Ve)(Gf) - 3.95

HOUSE SLAW (V)(Gf) - 3.95

SKINNY-CUT FRIES (Ve)(Gf) - 4.95

ONION RINGS (V)(Gf) - 4.95

HAND-CUT CHIPS (Ve)(Gf) - 5.95

DAUPHINOISE CHIPS (V)(Gf) - 6.95

TRUFFLE & PARMESAN FRIES (V)(Gf) - 7.95

SUNDAY ROASTS

SERVED EVERY SUNDAY | 12:00 - 20:00

Nut Roast

Homemade nut roast served with roast potatoes, Yorkshire pudding, seasonal vegetables, carrot & swede mash, creamed cabbage, and rich vegetarian gravy (Veo) - 17.95

Roast Chicken

Roast chicken served with roast potatoes, Yorkshire pudding, seasonal vegetables, carrot & swede mash, creamed cabbage, sausage meat stuffing, and rich homemade gravy (Gfo) - 19.95

Sunday Roast Sharing Board

Selection of roast beef, chicken, and lamb, served with roast potatoes, Yorkshire pudding, seasonal vegetables, carrot & swede mash, creamed cabbage, cauliflower cheese, sausage meat stuffing, and rich homemade gravy (Gfo) - 43.95

Peak District Sirloin of Beef

Peak District roast sirloin of beef served with roast potatoes, Yorkshire pudding, seasonal vegetables, carrot & swede mash, creamed cabbage, sausage meat stuffing, and rich homemade gravy (Gfo) - 23.95

Lose Hill Leg of Lamb

Roast leg of Lose Hill lamb served with roast potatoes, Yorkshire pudding, seasonal vegetables, carrot & swede mash, creamed cabbage, sausage meat stuffing, and rich homemade gravy (Gfo) - 22.95

18oz Côte De Boeuf (For Two)

21-day aged thick-cut rib-eye roasted on the bone and served with roast potatoes, Yorkshire pudding, seasonal vegetables, carrot & swede mash, creamed cabbage, cauliflower cheese, sausage meat stuffing, and rich homemade gravy (Gfo) - 59.95

SUNDAY SIDES

YORKSHIRE PUDDING (V) - 2.95

CAULIFLOWER CHEESE (V)(Gf) - 4.95

ROAST POTATOES (Ve)(Gf) - 4.95

SAUSAGE MEAT STUFFING - 4.95

CREAMY MASH POTATO (V)(Gf) - 4.95

SEASONAL GREENS (Veo)(Gf) - 5.95

DID YOU KNOW?



All of our produce is sourced locally from independent farmers, with our beef and lamb raised on the side of Lose Hill. It is then carefully prepared and sold to us by Watson’s Farm Shop, based in the Hope Valley.

DESSERTS

Ice-Cream & Sorbet

Choose from today’s selection (Veo)(Gf) - 5.95

Apricot Crème Brûlée

Crème brûlée with homemade shortbread (V) - 8.95

Chocolate Fudge Cake

Served with caramel sauce and a choice of; fresh cream, custard or ice cream (Veo) - 8.95

Banoffee Bread & Butter Pudding

With chocolate sauce & custard (V) - 9.95

Cheesecake Of The Day

Served with vanilla ice cream, fresh berries, and mint (Veo) - 8.95

Sticky Toffee Pudding

Served with custard or ice cream (Gf) - 8.95

Millionaire’s Sundae

Salted caramel pieces, honeycomb ice cream, millionaire’s shortbread, whipped cream, chocolate, and caramel sauce (V) - 9.95

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