

THE CROSS SCYTHES

NIBBLES

FRIED HALLOUMI

Fried halloumi with sweet chilli sauce (V)(Gf) - 7.95

PORK POPCORN

Homemade puffed pork scratchings with pork seasoning (Gf) - 7.95

CRAB & COD CROQUETTES

Crispy crab & cod croquettes with béarnaise sauce - 9.95

BREAD & OLIVES

Homemade bread, mixed olives, harissa hummus, olive oil and salted butter (Veo)(Gfo) - 9.95

STARTERS

SOUP OF THE DAY

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

CRISPY WHITEBAIT

Crispy breaded whitebait with a zesty lemon & pepper aioli - 9.95

CRISPY TOFU

Fried tofu in a soy & garlic glaze, with sesame seeds, crispy seaweed, edamame and satay sauce (Ve)(Gf) - 9.95

PORK BELLY BITES

Honey & BBQ glazed pork belly with sesame seeds, and spring onions - 10.95

PRAWN COCKTAIL

Coldwater prawns, crayfish, gem lettuce, cucumber ribbons, sliced avocado, Marie Rose sauce and lemon (Gf) - 10.95

KOREAN FRIED CHICKEN

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

PASTA & SALADS

BOCCONCINI SALAD

Mozzarella pearls, confit tomatoes, fresh peaches, basil, and a mint & oregano dressing (Veo)(Gf) - 15.95

CAESAR SALAD

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

PASTA AL LIMONE

Linguine in a butter, cream & lemon sauce, topped with parmesan, and cracked black pepper - 18.95

FRUTTI DI MARE

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

ADD-ONS | Chicken - 5.95 | Cod Fillet - 5.95 | Rump Steak - 5.95

MAINS

SCAMPI & CHIPS

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

RED THAI VEGETABLE CURRY

Crispy tofu with soy, garlic and sesame seeds, white & wild rice, pak choi and bean sprout salad (Ve)(Gf) - 18.95

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

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

COD FILLET

Pan-seared cod fillet, served with crab, mussels, crayfish, pomme purée, asparagus, pickles, capers, garden peas and a seafood velouté - 25.95

PORK BELLY TWO WAYS

24-hour braised pork belly, pork tenderloin, truffle gratin, pak choi, and a peppercorn jus (Gf) - 25.95

LAMB RUMP

Seared rump of Derbyshire lamb, served with potato fondant, courgette, peas, rosemary and red wine reduction - 26.95

FROM THE GRILL

HARISSA HALLOUMI BURGER

Hot honey halloumi, tzatziki, crispy onions and gem lettuce, served on a brioche bun with coleslaw & 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 & skinny-cut fries (Gfo) - 19.95

CRISPY CHICKEN BURGER

Crispy battered chicken breast, smoked aioli, crispy onions, smoked Applewood cheddar, tomato & onion jam, and gem lettuce, served on a brioche bun with coleslaw & skinny-cut fries - 19.95

8OZ GRASS-FED DERBYSHIRE RUMP STEAK

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

MIXED GRILL

4oz rump steak, chicken breast, 4oz gammon steak, butcher's sausage, hand-cut chips, flat mushroom, peas, and onion rings (Gfo) - 27.95

8OZ GRASS-FED DERBYSHIRE SIRLOIN STEAK

8oz grass-fed Derbyshire-reared sirloin steak, grilled portobello mushroom, and cherry vine tomatoes, served with skinny-cut fries, and a rocket & parmesan salad (Gfo) - 28.95

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 mayo, 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

SPICED FALAFEL

Spiced Moroccan falafel with harissa hummus, mango chutney, sliced apple, and gem lettuce, served on a choice of white or granary bread (Ve) - 13.95

PLOUGHMAN'S

Thick-cut sliced ham, mature cheddar, piccalilli, and pickled onions served on a choice of white or granary bread (Gfo) - 14.95

FISH FINGER

Beer battered fish goujons, homemade Marie Rose sauce and lettuce, served on a choice of white or granary bread - 14.95

CHICKEN BLT

Grilled chicken, crispy bacon, lettuce, beef tomato and mayonnaise, served on a choice of white or granary bread (Gfo) - 14.95

4OZ DERBYSHIRE RUMP STEAK

4oz Derbyshire-reared rump steak, red onion chutney, and rocket, served on a choice of white or granary bread (Gfo) - 15.95

LOADED NACHOS

SMASHED AVOCADO

Smashed avocado loaded nachos with sour cream & salsa (Ve) - 7.95

CHILLI CON CARNE

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

BBQ PULLED PORK

BBQ pulled pork loaded nachos with sour cream & cheese - 11.95

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) - 4.95

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 homemade vegetarian gravy (Ve) - 17.95

ROAST CHICKEN

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

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 homemade gravy (Gfo) - 21.95

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 homemade gravy (Gfo) - 23.95

SUNDAY ROAST SHARING BOARD

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

18OZ CÔTE DE BOEUF (FOR TWO)

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

SUNDAY SIDES

YORKSHIRE PUDDING (V) - 2.95

SAUSAGE MEAT STUFFING - 4.95

CAULIFLOWER CHEESE (V)(Gf) - 4.95

CREAMY MASH POTATO (V)(Gf) - 4.95

ROAST POTATOES (Ve)(Gf) - 4.95

SEASONAL GREENS (Ve)(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 a selection of ice creams and sorbets (Ve)(Gf) - 5.95

CRÈME BRÛLÉE

Crème brûlée with homemade shortbread (V)(Gfo) - 8.95

CHOCOLATE SPONGE

Chocolate sponge cake with chocolate sauce and a choice of fresh cream, custard or ice cream (V) - 8.95

MILLIONAIRE'S SUNDAE

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

BISCOFF CHEESECAKE

Vegan Biscoff cheesecake with Biscoff swirls and speculoos biscuit crumb, served with vanilla ice cream (Ve) - 9.95

TIRAMISU

Traditional tiramisu with cream and latte ice cream (V) - 9.95

DOUBLE CHOCOLATE BROWNIE

Double chocolate brownie with salted caramel ice cream, salted caramel sauce, and chocolate soil (V) - 9.95

ORANGE & LEMON TART

Orange & lemon tart with vanilla Chantilly cream, candied zest, and white chocolate soil (V) - 9.95

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