

# THE CROSS SCYTHES

## NIBBLES

### SPICED CORN BHAJI

Masala spiced corn bhajis, fresh coriander, tzatziki, and curried aioli (Veo) - 7.95

### BREADED BRIE BITES

Goopy brie bites in a golden crispy coating, served with a spicy ketchup (V) - 7.95

### HONEY & HARISSA GLAZED HALLOUMI

Sticky honey & harissa halloumi with toasted walnuts, coriander and tzatziki (V)(Gf) - 8.95

### BREAD & OLIVES

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

## STARTERS

### SOUP OF THE DAY

Warm bread, salted butter (Veo)(Gfo) - 6.95

### WILD MUSHROOM ARANCINI

Rich & earthy wild mushroom arancini, with parmesan shavings, tomato ragù, and herb oil (V) - 8.95

### KOREAN FRIED CHICKEN

Crispy fried chicken, pomegranate & gochujang spiced sauce, spring onions, fresh chilli, and sesame seeds (Gf) - 9.95

### DERBYSHIRE BEEF SHORT RIB CROQUETTES

Locally sourced, slow cooked beef short rib croquettes, with peppercorn sauce, and herb oil - 9.95

### COD CHEEKS

Pan fried cod cheeks, with roasted cauliflower purée, asparagus, peas, cauliflower textures, herb velouté (Gf) - 10.95

### DEVON WHITE CRAB ON TOAST

Line caught fresh Devon crab, served on toasted sourdough, mixed with crème fraîche, lime, and dill. Served with fresh avocado, radish, brown butter emulsion and mixed salad garnish (Gfo) - 11.95

## PASTA & SALADS

### GREEN GODDESS SALAD

Baby gem lettuce, edamame beans, avocado, micro greens, cucumber, candied pumpkin seeds, and green goddess dressing (Veo)(Gf) - 15.95

### CAESAR SALAD

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

### BACON & LEEK CARBONARA

Crispy pancetta & leek linguine with a creamy carbonara sauce, topped with parmesan and micro herbs (Vo) - 16.95

### PEPPERCORN BEEF RIGATONI

Shredded short rib of beef with tender rigatoni, served in a rich & creamy peppercorn sauce, and topped with crispy sage - 17.95

### ADD-ONS:

Chicken (Gf) - 5.95 | Hake Fillet (Gf) - 6.95 | Salmon (Gf) - 6.95 | Steak (Gf) - 6.95

## MAINS

### SPINACH, CHICKPEA & POTATO TANDOORI MASALA

Served with steamed rice, saag aloo, and an onion bhaji (Ve)(Gfo) - 17.95

### WATSON'S FARM SAUSAGE & MASH

Roasted carrots, English garden peas, crispy onions, and a red wine jus (Gf) - 17.95

### STEAK & PEAK DISTRICT PALE ALE PIE

Served with roasted carrots, English garden peas, hand-cut chips, and a red wine jus - 18.95

### ABBEYDALE BEER-BATTERED COD

Served with hand-cut chips, mushy or garden peas, tartar sauce, and a lemon wedge - 18.95

### MUSHROOM BOURGUIGNON PIE

Served with roasted carrots, English garden peas, hand-cut chips, and a red wine jus (Ve)(Gf) - 18.95

### SALMON FILLET POKE BOWL

Steamed rice, cucumber, shredded red cabbage, sliced avocado, edamame beans, julienne carrots, spiced corn bhaji, and sesame honey & soy dressing (Gfo) - 23.95

### PAN-FRIED HAKE FILLET

Served with truffled potato gratin, asparagus, courgette, and herb velouté (Gf) - 24.95

### TIDESWELL BRAISED BEEF SHORT RIB

In a rich and smoky bourbon & maple glaze with creamy mash, tenderstem broccoli, onion rings, and beef jus (Gfo) - 24.95

### DERBYSHIRE LAMB TWO WAYS

Herb-fed juicy lamp rump, with slow cooked lamb shoulder bon bon, mint & rosemary, potato dauphinoise, tempura courgette, maple roasted carrots, and a beef jus - 25.95

## FROM THE GRILL

### BANGKOK BAD BOY BURGER

Spicy harissa chickpea burger, baby gem lettuce, red onion, red cabbage, tomato, charred pineapple salsa, served with vegan slaw & skinny-cut fries (Ve) - 16.95

### THE CROSS BURGER

7oz Derbyshire steak burger, smoky aioli, smoked Applewood cheddar, baby gem lettuce, tomato & onion jam, served with coleslaw, and skinny-cut fries (Gfo) - 17.95

### CRISPY CHICKEN BURGER

Smoked aioli, crispy onions, smoked Applewood cheddar, gem lettuce, tomato and onion jam, served with skinny-cut fries and coleslaw - 17.95

### HOT HONEY HALLOUMI BURGER

Tzatziki, baby gem lettuce, red onion, red cabbage, tomato, pineapple pico de gallo, served with coleslaw & skinny-cut fries (V)(Gfo) - 17.95

### 8OZ GRASS-FED DERBYSHIRE RUMP STEAK

Grilled portobello mushroom, onion fritter, and cherry vine tomatoes, served with skinny-cut fries, and a rocket & parmesan salad (Gfo) - 21.95

### 8OZ GRASS-FED DERBYSHIRE SIRLOIN STEAK

Grilled portobello mushroom, onion fritter, and cherry vine tomatoes, served with skinny-cut fries, and a rocket & parmesan salad (Gfo) - 25.95

### MIXED GRILL

4oz rump steak, chicken breast, 4oz gammon, sausage, hand-cut chips, flat mushroom, peas, and onion rings (Gfo) - 25.95

### 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) - 41.95

(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 & WRAPS

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

UPGRADE TO HAND-CUT CHIPS FOR +1.95

### BEER BATTERED FISH GOUJON SANDWICH

Battered fish goujons, homemade tartar sauce, and gem lettuce.

Served with skinny-cut fries, and house salad - 11.95

### SPICED CORN BHAJI WRAP

Masala spiced corn bhajis, shredded lettuce, red onion, vegan mint yoghurt, and lentil & chickpea dahl.

Served with skinny-cut fries and house salad (Ve) - 11.95

### PHILLY CHEESE STEAK

Shredded beef short rib, sautéed green peppers & onions, and Applewood smoked cheddar. Served with skinny-cut fries, and house salad (Gfo) - 12.95

### DERBYSHIRE STEAK SANDWICH

Rump steak, red onion chutney, and rocket.

Served with skinny-cut fries, and house salad (Gfo) - 13.95

### CROQUE MONSIEUR

Hand-cut ham & cheese toastie topped with béchamel sauce, cheese, and a fried egg. Served with skinny-cut fries, and house salad (Gfo) - 13.95

## LOADED NACHOS

### SMASHED AVOCADO

Sour cream & salsa (Veo) - 7.95

### CHILLI CON CARNE LOADED NACHOS

With sour cream, cheese, spring onions, fresh chilli & chives - 8.95

### SHREDDED SHORT RIB LOADED NACHOS

With maple & bourbon glaze, cheese sauce, sour cream, and fresh tomato salsa - 11.95

## SIDES

Skinny-Cut Fries (Ve)(Gf) - 4.95

Onion Rings (V) - 4.95

House Salad (Veo)(Gf) - 4.95

House Slaw (Veo)(Gf) - 4.95

Seasonal Greens (Veo)(Gf) - 4.95

Hand-Cut Chips (Ve)(Gf) - 5.95

Almond Butter & Honey Roasted Carrots (Veo)(Gf) - 5.95

Truffle & Parmesan Fries (V)(Gf) - 6.95

Dauphinoise Chips (V)(Gf) - 6.95

## SUNDAY ROASTS

SERVED EVERY SUNDAY | 12:00 - 20:00

### NUT ROAST

Homemade nut roast with roast potatoes, Yorkshire pudding, seasonal vegetables, carrot & swede mash, creamed cabbage, and homemade vegetarian gravy (Veo) - 16.95

### ROAST CHICKEN

Roast chicken 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, with roast potatoes, Yorkshire pudding, seasonal vegetables, carrot & swede mash, creamed cabbage, sausage meat stuffing, and homemade gravy (Gfo) - 20.95

## SUNDAY SIDES

Yorkshire Pudding (V) ————— 2.95

Cauliflower Cheese (V)(Gf) ——— 3.95

Roast Potatoes (Ve)(Gf) ————— 3.95

Sausage Meat Stuffing ————— 3.95

Creamy Mash Potato (V)(Gf) ——— 4.95

Seasonal Greens (Veo)(Gf) ——— 5.95

### PEAK DISTRICT SIRLOIN OF BEEF

Peak District roast sirloin of beef, with roast potatoes, Yorkshire pudding, seasonal vegetables, carrot & swede mash, creamed cabbage, sausage meat stuffing and homemade gravy (Gfo) - 22.95

### SUNDAY ROAST SHARING BOARD

Selection of roast beef, chicken, and lamb, with roast potatoes, Yorkshire puddings, seasonal vegetables, carrot & swede mash, creamed cabbage, cauliflower cheese, sausage meat stuffing, and homemade gravy (Gfo) - 41.95

### 18OZ CÔTE DE BOEUF (FOR TWO)

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

## 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 (Veo)(Gf) - 4.95

### APPLE & BLACKBERRY CRUMBLE

Served with vanilla ice-cream, and custard (V) - 6.95

### CORNFLAKE TART

Served with custard, and raspberry coulis (V) - 7.95

### TREACLE SPONGE

Served with custard, salted caramel and vanilla ice cream (V) - 7.95

### CHEESECAKE OF THE DAY

Served with a mixed berry compote, and ice cream (Veo)(Gfo) - 8.95

### FUDGE BROWNIE

Served with salted caramel ice cream, fudge pieces and caramel sauce (V) - 8.95

### ORANGE & BOURBON CRÈME BRÛLÉE

Served with shortbread cookies, and candied orange (V)(Gfo) - 9.95

### SALTED CARAMEL TART

Chocolate truffle, chocolate tuile, hazelnut crunch and salted caramel ice cream (V) - 9.95

### CHEESE BOARD

A selection of 4 cheeses, crackers, fig relish, grapes, tomato & lime chutney, and salted butter (V)(Gfo) - 13.95

Add a glass of Taylors LBV port for 5.95