



THE CROSS INN

BAR SNACKS & MEALS



S = STARTER

M = MAIN COURSE SIZE

MUSSELS IN CHILLI GARLIC AND TOMATO SAUCE.....	S £7.95...M £10.95
CHICKEN LIVER AND PORK PATE WITH PLUM CHUTNEY.....	£5.95
SALMON AND PRAWN FISHCAKE WITH CHILLI DIP.....	S £5.95...M £9.95
GHILLIES LUNCH SALMON WRAPPED IN SMOKED SALMON WITH SALAD BREAD AND DILL DRESSING.....	£9.95
BANGERS AND BLACK PUDDING ON MASH WITH RED WINE GRAVY.....	£8.95
GRILLED GAMMON STEAK WITH TWO EGGS, CHIPS, TOMATO AND MUSHROOMS.....	£10.95
EYEMOUTH LANDED COD AND CHIPS LARGE BATTERED COD FILLET SERVED WITH CHIPS AND SALAD.....	£9.95
SCAMPI TAILS BATTERED AND DEEP FRIED SERVED WITH CHIPS, SALAD AND TARTARE SAUCE.....	£9.95
HOMEMADE BURGER SEASONED LEAN MINCE GRILLED, SERVED IN A BUN WITH MOZZARELLA CHEESE, GARLIC MAYO, CHIPS AND SALAD.....	£9.95
SALMON AND PRAWN RISSOTO SLOW COOKED CREAMY ARBORIO RICE SERVED WITH SALAD.....	S £5.95...M £9.95
HAGGIS, NEEPS AND TATTIES WITH RED WINE GRAVY.....	S £5.95...M £9.95
STEAK AND STILTON CIABATTA WITH MUSHROOMS, ONIONS, CHIPS AND SALAD.....	£9.95
HOMEMADE LASAGNE WITH CHIPS AND SALAD.....	£9.95
HOMEMADE PIE WITH CHIPS, VEGETABLES AND GRAVY.....	£10.95

HOT AND COLD CIABATTA – SEE BLACK BOARD



THE CROSS INN MENU



TO START

HOMEMADE SOUP

Served piping hot with warm bread..... £3.50

POTTED EYEMOUTH CRAB

Seasoned crab served in a pot with lemon dressing and salad..... £5.95

STUFFED MUSHROOMS

Mushrooms stuffed with pate and deep fried served with garlic mayonnaise..... £5.95

BAKED AVOCADO

Ripe avocado filled with Parma ham topped with Parmesan cheese and baked..... £5.95

PIGEON BREAST

Grilled pigeon breast served on black pudding with red wine and Cumberland sauce..... £5.95

GRILLED GOATS CHEESE

Grilled goats cheese served with a seasonal salad finished with garlic crute..... £5.95

SMOKED SALMON AND ROSTI POTATO

Smoked salmon served on a rosti potato finished with cream cheese and chive..... £6.95

LAYERED MACKEREL AND SALMON PATE

Smoked Mackerel and poached Salmon layered and served with leaves..... £5.95

TO FOLLOW

GALAGATE FARM FILLET STEAK

Pure Aberdeen Angus beef reared on the farm by Mr Ian Martin from Norham

Fillet steak cooked to your liking and served on Foremans black pudding served on red wine sauce..... £20.95

GALAGATE FARM PRIME SIRLOIN STEAK

8oz cooked to your liking with tomato mushrooms garlic and chilli butter or peppercorn sauce..... £19.95

BEEF STEAK AND ALE PIE

Diced beef slow cooked in Belhaven best and encased in pastry..... £10.95

TOWN FARM BREAST OF CHICKEN

Free range chicken from Town Farm Ponteland

Chicken breast stuffed with haggis and served in a Whisky and thyme sauce..... £14.95

MONKFISH AND CHICKEN RED THAI CURRY

Monkfish and Chicken pan fried with Thai spices finished with coconut milk..... £16.95

ROAST RUMP OF CHEVIOT BLACK FACED LAMB

Reared on Humblton farm near Wooler, roast rump of Cheviot black faced lamb cooked

to your liking and served in a red wine and red berry sauce..... £18.95

GRILLED SCOTTISH SALMON

Salmon fillet simple grilled and served with parsley and lemon butter and dill dressing..... £14.95

HUNTING HALL FARM PORK CHOP

Rare bred pigs reared on Hunting Hall farm by Mr Tom Burn

Pork chop grilled and served in Stilton sauce..... £14.95

COD FILLET

Grilled cod topped with tomato pepper and garlic sauce with a mozzarella glaze..... £14.95

BEEF BURGUNDY

Beef slow cooked in red wine mushroom and ham..... £15.95

All our beef, lamb, pork and chicken is supplied by Foremans Butchers of Norham using local farms. The game is shot on Hutton Mill Estate, and the fish is supplied by D R Collins of Eyemouth. The fruit and vegetables are supplied by Robert Sinclair of North Berwick. The potatoes are supplied from Eck Smith of Cornhill and Steve picks the mussels on Holy Island.

WE ARE FEATURED IN THE RECENTLY PUBLISHED GOOD PUBFOOD GUIDE AND RECEIVED GOLD IN THE LOCAL FOOD AWARDS.