

## To start

(v)	Rye sour dough with extra virgin olive oil, balsamic syrup, wood roasted garlic with rosemary for two to share	6.50
gf (v)	Asparagus soup with green herb dressing	6.75
gf	Home cured gravadlax, horseradish cream, dill pickled cucumber	7.95
	Oriental prawn, ginger & scallion softly set scotch egg, sweet chilli & lime sauce for dipping	8.50
(v)	Baked goats' cheese, walnut crust, balsamic beetroot, orange fillets	7.75
	Chicken liver & Cognac parfait, red onion marmalade, Melba toast	7.75
gf	Madagascan king prawn, pan roast with preserved lemon, black olive & basil gremolata	8.50
(v)	Pan fried courgette fritter with Turkish eggs and green harrissa	7.75
gf	Fresh white Devon crab layered with smoked salmon, ruby grapefruit, elderflower dressing	8.75

## Main courses

	Fresh fillet of haddock in crisp beer batter, minted pea puree, Tartare sauce, twice cooked chips	15.95
gf	Confit duck on spiced plum compote with roasted sweet potato	18.95
gf(v)	Roasted aubergine, green ginger & scallion glaze, chick pea & coconut curry, carrot & coriander chutney, wild rice	15.50
gf	Slow roast salt & pepper belly pork, sweet & sour tamarind sauce, peach kimchi, caramelised peanut & chilli dressing	21.50
(v)	Home made spinach & ricotta gnocchi, tomato ragout, roquette & lemon salad	15.50
gf	Pan roast loin of Cod on smoky pimento, chorizo, baby squid Portuguese fish stew	22.50
gf	Chargrilled rib eye steak, marrow bone & smoked garlic aioli, twice cooked chips	28.50

## Side orders

gf(v)	Roasted sweet potato, garlic yogurt, seeds	5.75	gf(v)	Runner beans with green harrisa dressing	5.75
gf(v)	Twice cooked chips, garlic & truffle mayo	4.50		Caesar salad, creamy parmesan dressing	5.50
gf(v)	Buttered baby spinach	4.75	gf(v)	Minted Cornish new potatoes	4.75

## Indulgences 6.95

	Sticky toffee pudding, pecan butterscotch, vanilla bean ice cream
gf	Elderflower panacotta with local gooseberry puree
gf	Dark chocolate mousse, passion fruit & orange compote, crème fraiche
	Summer berry pudding in brioche, crème Chantilly
	Glazed French lemon tart, fresh raspberries, crème Chantilly
gf	Italian affogato, vanilla ice-cream, Amaretto, hot espresso, ricarelli biscuit
	Artisan cheese board with grapes, fig chutney & candied walnuts 9.50

At The Golden Cross we try to meet all our customers' expectations and welcome everyone's visit no matter how simple or elaborate it may be.

For any guest wanting a lighter lunch or supper we suggest having a starter or 2 with a side order