

Starters

Southern fried chicken goujons

Three southern fried chicken goujons served with a dressed side salad and barbecue sauce

DF

5.95

Roasted red pepper hummus

Red pepper and garlic hummus served with a dressed salad garnish and toasted flat bread

DF VE

4.95

Beer battered calamari

Calamari rings cooked in a crispy beer batter served with a creamy garlic dip

DF

5.95

Sweet potato & chili falafels

Fresh chili and sweet potato falafels served with a dressed salad garnish and chili jam

DF VE

5.45

Smoked salmon & prawn cocktail

Smoked salmon and prawns served with a dressed salad garnish, toasted bread and a Marie rose sauce

DF

5.95

Veggie sharer

4 falafels, 4 garlic bread, 4 onion rings, hummus and olives finished with a dressed salad garnish and dips

DF VE

10.95

Cured meat and olive sharer

Variety of cured meats and olives served with toasted bread, balsamic dip and a dressed salad garnish

DF

9.95

The golden cross sharer

4 onion rings, 4 falafels, 4 garlic bread, 2 chicken goujons served with a dressed salad garnish and dips

DF

11.95

Sides

Sweet potato fries (+£1)

Chunky chips VE

Garlic bread VE (add cheese for 50p DFA)

Rustic bread and butter DFA

Beer battered onion rings VE

Dressed side salad VE

Coleslaw DF

All sides 2.50

Mains

8oz sirloin steak

Sirloin steak served with chunky chips, flat mushroom, grilled tomato and a dressed salad garnish

DF

15.95

Pan roasted duck breast

Duck breast served on a bed of creamy potatoes, served with glazed vegetables and finished off with a summer berry sauce

DF

14.95

Beer battered fish and chips

Hand battered fish served with chunky chips and a choice of garden or mushy peas

DF

9.95

chicken cordon bleu

chicken supreme stuffed with baked ham and cheddar cheese with a breadcrumb crust served with a dressed salad garnish and chunky chips

10.95

Sticky honey and wholegrain pork

Pan roasted pork tenderloin served with mashed potato, seasonal vegetables all finished off with a sticky wholegrain and honey sauce

DF

13.95

Beer battered scampi

Hand battered king prawns served with chunky chips and a choice of either mushy or garden peas

DF

9.95

Seared salmon risotto

Seared salmon fillet on a bed of creamy pea and wild mushroom risotto

DFA

13.95

Glazed ham and eggs

Thick cut honey and mustard baked ham served with chunky chips, garden peas and two fried eggs

DF

9.95

Pan roasted chicken supreme

Chicken supreme served on a bed of creamy mashed potato with seasonal vegetables finished off with a red wine and shallot

gravy

DF

10.95

Pork Schnitzel

Breaded tenderloin served with salad garnish, chunky chips, and finished off with a creamy garlic sauce

10.95

Vegetarian

Creamy risotto

creamy risotto with roasted beetroot, sweet potato, wild mushroom and Parmigiano Reggiano cheese

10.95

Southern fried "chicken"

Served with sweet potato fries and salad

DF

9.95

Massaman curry

Thai style curry with a mild sweet taste served with coconut rice

DF

8.95

Sausage and mash

Rosemary and caramelised sausages served with creamy mash, seasonal vegetables finished off with a red wine and shallot gravy

DF

9.95

Wild Mushroom and Spinach Frittata

served with a dressed salad garnish and chunky chips

DF

9.95

Children's menu

A choice of one main and two side for £4

Mains

Southern fried chicken goujons DF VE AVAILIBLE

Red onion and rosemary sausages DF VE

Cumberland sausage DF

Fish goujons DF

Honey and mustard glazed ham DF

4oz cheese burger

Sides

Chunky chips, vegetables, mashed potato, peas, baked beans or salad

Kids BBQ Pizza

Cheesy Pizza with a sticky BBQ base

£4

Burgers

All our burgers come in a rustic onion and seeds roll with mayonnaise, lettuce, red onion and tomato served with rustic chips

Southern Fried Chicken

Chicken breast coated in our own blend of herbs and spices
DF

10.95

Stilton and Smoked Bacon

A choice of either a homemade 6oz beef burger or chicken breast topped with caramelised red onion, smoked bacon and creamy stilton

12.95

Barbecue Stack

6oz homemade beef burger topped with two southern fried goujons, BBQ sauce and cheddar cheese

DFA

12.95

Balti Chicken

Marinated chicken breast topped with a homemade onion bhaji, mango chutney and mint yoghurt

11.95

Cheddar Cheese and Bacon

6oz homemade beef burger topped with cheddar cheese and smoked bacon

DFA

10.95

Chilli Chicken Cheese Melt

Chicken breast topped with chipotle chilli and cheddar cheese

DFA

12.95

Vegetarian

Sweet Potato and Chili

Homemade falafels topped with chilli jam

VE DF

9.95

Chilli "Chicken" Melt

Southern fried "chicken" topped with chipotle chilli and cheddar cheese

V DFA

10.95

Halloumi and Red Pepper Hummus

Grilled halloumi topped with homemade red pepper hummus

V

10.95

Sunday Roasts

Sunday 12pm-5pm

Limited availability, come early to avoid disappointment

A choice of

Roast Beef

Roast Lamb

Pork Tenderloin

Chicken Suprême

or a Roasted Vegetable Pie

All served with roast potatoes, Yorkshire pudding, seasonal vegetables and gravy

VE available DFA

9.95

two for 17.95

All of our dishes are gluten free

DF - Dairy Free

DFA - Dairy Free Available

V - Vegetarian

VE - Vegan

If you have any dietary requirements, please tell the server and we will do everything we can to accommodate you

Although care has been taken, some bones may remain in the fish



@goldencrosscov

The Golden Cross

8 Hay Lane

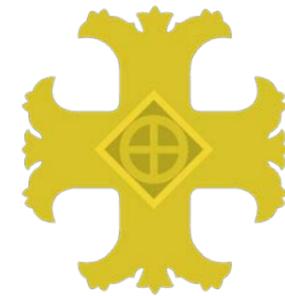
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Golden Cross



The Golden Cross was built in 1583, on the site of the old Coventry Mint. Coventry mint operated from 1466 to 1470 and produced royals, half royals, silver groats and half groats. The building was first mentioned as an Inn in 1661, making it the oldest pub in the city centre. It underwent renovations in the 19th century, using timber from the original St Michaels Bell tower. The Beams are still intact and visible in the pub. The typical Tudor style also features a dragon beam, which is a diagonal beam that allowed the jettied upper floors to go round a corner.

Here at the Golden Cross, we have made it our mission to cater for people with dietary requirements. We started off with a couple of gluten free options and gradually made the whole menu accessible to coeliacs, offering them more choice than they are used to. As we make all of our dishes on site, if anyone has any specific requirements we will do our best to cater for them.