

### Starters

#### **Sweetcorn Chowder**

A rich creamy corn-based soup finished off with roasted red pepper and fresh coriander

DF VE

4.95

#### **Seafood Medley**

A medley of sea food in a garlic, shallot and lemon cream sauce served with toasted rustic bread

6.95

#### **Cheesy Stuffed Bun**

Onion seeded bun filled with mature cheddar, brie and goats cheese finished off with a fruity grape chutney

6.95

#### **Falafels**

Green pea and spinach falafels served with tomato chutney and salad garnish

DF VE

5.95

#### **Rustic Bread and Olives**

A selection of olives served with rustic bread

VEGAN

5.95

#### **Flatbreads**

Oven baked flatbreads with different toppings

#### **Tomato Chutney and Parmesan**

£4.95

#### **Roasted Red Pepper and Goats' Cheese**

£4.95

#### **Sharer for two**

4 onion rings, 4 spinach falafels, 4 garlic bread and 4 chicken goujons served with salad garnish and a mix of dips

DF

13.95

### Sides

**Sweet Potato Fries 3.50** VE

**Rustic Chips 2.50** VE

**Garlic Bread 2.50** VE

**Cheesy Garlic Bread 3.00** DFA

**Rustic Bread & Butter 2.50** DFA

**Onion Rings 2.50** VE

### Mains

#### **The Golden Cross Steak**

28 day matured 8oz Sirloin served with tenderstem broccoli, roasted cherry tomatoes, chips and garden peas

DF

17.95

#### **Wholegrain and Mustard Chicken**

Chicken Suprême topped with a mustard, parsnip and honey sauce served with creamy potato and seasonal veg

DF

12.95

#### **Beef Bourginion**

Slow cooked beef in a rich smoked bacon, onion, mushroom and red wine sauce served on a bed of colcannon

DF

13.95

#### **Duck Breast**

Pan fried duck breast served with tenderstem broccoli and potato dauphinoise, finished off with a rich red wine and berry sauce

14.95

#### **Wild mushroom Ossobuco**

A vegan spin on a Milanese speciality using fresh wild mushrooms, served with tenderstem broccoli and colcannon

VE

12.95

#### **Slow Roasted British Pork Belly**

Crispy pork belly served with roasted apples, crispy kale and dauphinoise potatoes finished off with a cider sauce.

13.95

#### **Pan Roasted Chicken Suprême**

Pan roasted chicken Suprême served with spinach, creamy potato all finished off with a wild mushroom and stilton sauce

sauce

12.95

#### **Minted Lamb Pot Pie**

Slow cooked minted lamb topped with shortcrust pastry served with seasonal vegetables

DF

12.95

#### **Fish Pie**

Baked Coley fillet served on a bed of creamy potatoes finished off with a white wine, shallot and mussel sauce.

12.95

### Mains

#### **Beer Battered Fish**

Seasonably sourced, hand battered fish, served with rustic chips and a choice of garden or mushy peas

DF

Please ask your server for today's fish

10.95

#### **Honey and Mustard Glazed Ham**

Thick cut baked ham served with rustic chips, garden peas and finished off with two fried eggs

DF

10.95

#### **Beer Battered Scampi**

Hand battered king prawns served with rustic chips with a choice of either garden or mushy peas.

DF

10.95

#### **Slow Roasted Vegetable Curry**

Slow roasted vegetable curry infused with fresh ginger and chilis served with wild rice, onion bhaji and a garlic coconut flat

bread

DF VE

10.95

#### **Smoky Sausage Casserole**

Sausage of your choice topped with smoky casserole served on a bed of creamy mash and seasonal vegetables

#### **3 Butchers Sausages**

DF

10.95

#### **3 Red Onion and Rosemary Sausages**

VE

10.95

#### **Children's menu - £4**

A choice of one main and two sides

### Mains

Southern fried chicken goujons DF

Red Onion and Rosemary sausage VE

Cumberland sausage DF

Cod goujons DF

Honey glazed ham DF

4oz beef cheese burger DF

### Sides

Rice, Rustic chips, vegetables, mashed potato, beans, peas or salad

**Cheese and tomato pizza VE AVAILABLE**

### Burgers

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

#### **Cranberry & Brie**

6oz homemade beef burger topped with cranberry jam, brie and smoked streaky bacon

13.95

#### **Southern Fried Chicken**

Chicken fillet coated in our own spice blend and deep fried

DF  
10.95

#### **Smoky Jack Fruit**

Shredded jack fruit in a smoky BBQ sauce topped with cheese

VE  
10.95

#### **Mature Cheddar and Bacon**

6oz homemade beef burger topped with mature cheddar and smoked streaky bacon

DFA  
10.95

#### **Goats Cheese and Portobello**

Portobello mushroom topped with caramelised onion and goats' cheese

V  
11.95

#### **Manchego and Roasted Red Pepper**

6oz homemade beef burger topped with roasted red peppers and Manchego cheese

11.95

#### **Blue moon**

A choice of Chicken breast or 6oz homemade beef burger topped with caramelised onions, blue cheese and smoky bacon

12.95

#### **Spiced Carrot and Bean**

A mix of fresh herbs, carrots and kidney beans made into a patty topped with a tomato chutney,

VE  
10.95

#### **Texan burger**

6oz homemade beef burger topped with bbq sauce, cheddar, caramelised onions finished off with a fried egg

DFA  
12.95

### Sunday Roasts

**Sunday 12pm-5pm**

Limited availability, come early to avoid disappointment

**A choice of**

**Roast Beef**

**Roast Lamb**

**Slow cooked Belly Pork**

**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

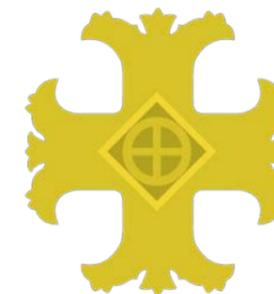
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# Golden Cross



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.