

**Monday – Saturday 6.30pm – 9pm Sunday 6.30 pm – 8pm**

Welcome to Saddlers Restaurant at the Cross Keys Hotel. Our Head Chef, takes great pride in sourcing the very finest local and international produce for our menus. The excellence of his cuisine is supported by the very best elements of friendly and courteous worldwide hospitality; delivered by a committed team. We hope you enjoy your dining experience with us.

## SADDLE UP – STARTERS

Chef's Soup of the Day, with Crusty Bread and Butter (gf)	£4.25
Sharing Platter – Haggis Bon Bons, Mozzarella Melts, Pot of Pate, Mini Prawn Cocktail in Baby Gem Lettuce, Onion Rings, Breads and Dips	£8.50
Barbeque Pulled Pork Tian set on a Garlic and Herb Crostini	£4.75
Chicken Liver Pate with Red Onion Chutney and Scottish Oat Cakes	£5.50
Deep Fried Mozzarella Melts with Ranch and Salsa Dip	£4.75
Haggis Bon Bons served with a Peppercorn Sauce	£4.95
Hot Smoked Salmon, Beetroot and Cucumber Salad with Lemon Mayonnaise served with Brown Bread	£6.95
A Selection of Flavoured Breads with Various Dips.	£3.25

All dishes are cooked to order. Sourcing local produce is important to us and we work with a selection of carefully chosen suppliers to ensure only the finest produce is used in our kitchen. \* Food Allergies and Intolerances: Before ordering please speak to our staff about your requirements and we will be pleased to advise you accordingly. Our vegetarian (v) and gluten free (gf) dishes are marked above.

## CANTER – MAIN COURSE

Battered Haddock, with Hand Cut Chips, Peas and Tartare Sauce	£12.25
Pan Fried Lambs Liver, with Creamy Mash, Garden Peas and a Red Onion and bacon Gravy (gf)	£11.25
Cross Keys Steak and Ale Pie, with Chips or Mash Potatoes, Garden Peas and Gravy	£11.25
Grilled Tuna Steak with a Sweet Chilli Sauce, Mixed Greens and Potatoes of the Day (gf)	£13.95
Boneless Breast of Chicken filled with Mince Pork and Chorizo finished with a Rich Red Wine, Tomato and Basil Sauce	£13.95
Lamb two ways, Grilled Lamb Cutlets and Minced Lamb Croquets served with Ratatouille and a Red Wine and Rosemary Sauce	£16.50
Pan Fried Breast of Duck served with a Red Wine, Honey and Mixed Berry Sauce (gf)	£16.95
Pork two ways, Slow Braised Pork Belly and Pan-Fried Loin served with Whole Grain Mustard Mash and a Rich Apple and Cider Jus	£12.95
Pea and Asparagus Girasole with Tomato and Basil Sauce, Garlic Bread and a Rocket and Parmesan Salad (v)	£12.00
Butternut Squash and Sweet Potato Curry with Green Peppers and Chick Peas served with Boiled Rice and Naan Bread (v)	£12.00
Grilled Darne of Salmon on a Bed of Ribbons of Vegetables and a Vermouth and Cucumber Sauce (gf)	£12.95

## FROM THE GRILL

8oz Ribeye Steak	£19.95
8oz Sirloin Steak	£19.95
Grilled Gammon Steak,	£11.95

All served with Hand Cut Chips, Tomatoes and Mushrooms

## STEAK SAUCES

Choose from: Peppercorn Sauce, Diane Sauce, Blue Cheese Sauce, Red Wine and Rosemary Sauce, Coarse Grain Mustard Sauce	£1.75
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## BLINKERS – (SIDES)

Mash	£2.00
Baby New Potatoes	£2.00
Vegetables	£2.00
Fries	£2.00
Salad	£2.00

## KEYS BURGERS

8oz 100% Scottish Beef Burger, and Chips with Cheese and Bacon in a Floured Bap Relish, Lettuce, Tomato and Red Onion	£10.95
Cajun Chicken Burger and Chips with Relish, Lettuce, Tomato and Red Onion in a Floured Bap	£10.95
Pork and Chorizo Burger, and Chips with Relish, Lettuce, Tomato and Red Onion in a Floured Bap	£10.95

Hand Cut Chips with Mayo Dip	£2.00
Battered Onion Rings	£2.00
Garlic Bread	£2.00
Cheesy Garlic Bread	£3.00

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## THE FINISH LINE – DESSERTS

White Chocolate Cheesecake with Chantilly Cream and Sweet Berry Compote	£5.95
Pineapple Crème Brule with Dipping Shortbread Biscuit	£5.95
Bread and Butter Pudding with Warm Vanilla Custard	£5.95
Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream	£5.95
Gluten Free Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream	£5.95
Trio of Giacomazzi's Ice Creams and Sorbets. Choose from our Daily Selection (gf)	£5.50
A Selection of Cheeses with Savoury Biscuits, Celery, Grapes and Chutney	£7.95
Brandy Snap Basket filled with Soft Fruits and Berries Bound in Natural Yoghurt	£5.95