

The Rose & Crown

2 Courses 45 | 3 Courses 60

Snacks/All Day

Baharat Roasted Mixed Nuts (GF, V, VV) 6 / Olives, Lemon & Chilli (GF, V, VV) 8
Scotch Egg with Mustard Mayo 12 / Pork Sausage Roll 10
Cocktail Sausages with Honey Mustard (GF) 12 / Bowl of Chips with Aioli (GF, V, VV) 12
Ploughman's Lunch – Ham, Aged Cheddar, Piccalilli, Apple, Celery & Toast (GFO) 18
Charcuterie Board for 2 – A Selection of Cured Meats, Pickles & Toasted Soda Bread (GFO) 24

Starters

Spicy Butternut Squash & Coconut Soup with Sourdough Roll (GFO, V) 19
Chicken Liver Parfait with Apple Chutney & Toast (GFO) 19
Fried Halloumi with Native Honey & Walnuts (V) 19
Smoked Mackerel Pate with Toast (GFO) 19

Mains

Rose & Crown Beer Battered Fish with Mushy Peas, Chips & Tartare Sauce 28
Crispy Aubergine on Warm Hummus with Sriracha Slaw (GF, V, VV) 28
Braised Steak & Guinness Pie with Mash & Roasted Carrots 30
Nut Roast with Roast Potatoes, Yorkshire Pudding, Mixed Vegetables & Gravy (V) 24
Roast Beef with Roast Potatoes, Yorkshire Pudding, Mixed Vegetables & Gravy (GFO) 30
Roast Porchetta with Roast Potatoes, Yorkshire Pudding, Mixed Vegetables & Gravy (GFO) 30

Sides

Mixed Leaves (GF, V, VV) 8 / Sautéed Green Beans (GFO, V, VV) 8 / Cauliflower Cheese (V) 8 / Bowl of Chips with Aioli (GF, V, VV) 12

Puddings

Sticky Toffee Pudding with Butterscotch Sauce & Ice-cream (GF, V) 16
Apple and Rhubarb Crumble & Custard (V) 17
Trio of Mini Puddings – Lemon Posset, Chocolate Pot & Crème Brûlée (GFO, V) 18
A Selection of European Cheese with Crackers & Peach Chutney (GFO, V) 22

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. Please advise if you have a food allergy.

GF = Gluten Free GFO = Gluten Free Option Available, Ask your Server V = Vegetarian VV = Vegan

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