

The SE & Crown

Snacks and All-Day Food

Pork Scratchings (GF) 7 / 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

Heirloom Tomato & Burrata Panzanella (GFO, V) 20
Chicken Liver Parfait with Apple Chutney & Toast (GFO) 19
Fried Halloumi with Native Honey & Walnuts (V) 19
Grilled Sardine & Tomato Tart 19
Potted Crab with Lemon Butter and Brioche (GFO) 20
Traditional Caesar Salad with Anchovies, Soft Egg and Croutons (GFO) 18 starter / 25 main
(with Chicken Breast + 5 / 7 with Salmon + 5 / 7)

Mains

Rose & Crown Beer Battered Fish with Mushy Peas, Chips & Tartare Sauce 28
Braised Steak & Guinness Pie with Mash & Roasted Vegetables 30
Thai Chicken Burger with Sweet Chilli Sauce, Mango Salsa & Chips (GFO) 26
Bavette Steak with Café de Paris Butter, Chimichurri, Watercress & Chips (GF) 40
Kingfish Fillet with a Cider, Mussel & Heritage Potato Chowder (GF) 42
Crispy Aubergine on Warm Hummus with Sriracha Slaw (GF, V, VV) 28
Mushroom & Walnut Linguini with Stracciatella, Kale & Pesto (GFO, V) 26
Cumberland Sausages with Leeks, Mash & Onion Gravy (GF) 28

Sides

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

Puddings

Sticky Toffee Pudding with Butterscotch Sauce & Ice-cream (GF, V) 16
Treacle Tart with Native Honey Crème Fraiche (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. If you have a food allergy, please let us know.

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

A 10% Surcharge Applies on Public Holidays 1.5% Transaction Fee on all Card Transactions

The Rose & Crown

Little Monsters Menu - 17

Choose one of the following Main Courses

Mac & Cheese (V)

Pasta with Neapolitan Sauce & Cheese (V)

Mini Fish & Chips

Sausage & Mash & Vegetables (GF)

Cheeseburger & Chips (GFO)

Kids Sunday Roast (Available Sundays Only) (GFO)

Followed by

Vanilla Ice-Cream with Butterscotch Sauce (V)

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