

# The SE & Crown

2 Course Choice Menu 45 | 3 Course Choice Menu 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

- Potato & Leek Soup with Toast & Herb Crumb (GFO, V) 17  
Chicken Liver Parfait with Apple Chutney & Toast (GFO) 19  
Butternut Squash, Feta and Sage Tart, Pear Salad 19  
Smoked Mackerel Pate with Sourdough (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  
Cumberland Sausages with Leeks, Onions, Mash & Gravy (GF) 28  
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 Lamb Leg with Roast Potatoes, Yorkshire Pudding, Mixed Vegetables & Gravy (GFO) 30  
Roast Chicken 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) 16  
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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