

STARTERS

HOMEMADE SOUP (v) 4.95

Please ask for today's flavour.

DEEP FRIED WHITEBAIT 4.95

Crispy Whitebait tossed in lemon, garlic and parsley oil, served with tartare sauce & dressed mixed leaf.

HAM HOCK & RAREBIT ON TOAST 4.95

Flaked ham hock and melted smoked cheese Rarebit, served on toasted malted bloomer, with dressed mixed leaf.

MEZZO BOARD (v) 6.45

Homemade garlic and herb focaccia bread with marinated mixed olives, sun blushed tomatoes & marinated feta.

POLENTA PANCAKES (v) 4.95

Sweetcorn, spring onion and fresh herb pancake, served with sun blushed tomato and olive salsa fresca & dressed mixed leaf.

SWEET POTATO CROQUETTES (v) 4.45

Gently spiced sweet potato and mixed bean croquettes served with a garlic mayo dip & dressed mixed leaf.

TERIYAKI GLAZED BEEF 5.25

Teriyaki, honey & soy glazed beef brisket with Asian style salad & crispy kale.

R&C SHARING PLATTER 18.45

Sweet potato croquettes & garlic mayo, Bourbon BBQ pulled brisket, Rarebit on malt toast, mini fish & chips with mushy peas & tartare sauce, chicken dippers with sweet chilli mayo and homemade garlic focaccia bread.

MAINS

DUO OF LAMB 14.45

Pressed lamb shoulder basted with a garden pea, fresh mint and English mustard puree and crispy lamb breast, served with mashed potatoes, honey glazed parsnip, sautéed kale & tenderstem broccoli and a red currant jus.

MEDITERRANEAN CHICKEN 12.45

Grilled butterflied chicken breast served with polenta, sweetcorn & spring onion pancakes, sun blushed tomato & olive salsa fresca, pesto oil and a sprinkle of grated parmesan.

WILD MUSHROOM STROGANOFF (v) (G.F) 9.95

Sautéed wild mushrooms finished with a creamy stroganoff sauce, served with garlic basmati rice, tenderstem broccoli and mushroom crisps.

ADD CHICKEN 2.00

SEAFOOD LINGUINE 11.45

Smoked salmon, haddock and king prawns on a bed of linguine, served with spinach, sun-blushed tomatoes and a green pesto cream sauce.

ROSE AND CROWN FISH & CHIPS 11.75

A fillet of haddock battered in local ale and served with our hand cut chips, homemade mushy peas and tartare sauce.

CLASSIC BANGERS & MASH 11.45

British thick Cumberland sausages served with wholegrain mustard mash & confit onion gravy.

CURRY OF THE WORLD (v) (G.F)

Chicken or vegetables cooked in this week's homemade curry of the world sauce, served with basmati rice and crispy kale. Please ask for this week's flavour.

VEGETABLES 9.95 CHICKEN 11.95

HAND CUT CHIPS 2.95

FRENCH FRIES 2.95

ONION RINGS 2.95

SPRING SLAW 1.95

SEASONAL VEG 2.95

DRESSED SIDE SALAD 2.45

MARINATED OLIVES 2.45

HOMEMADE GARLIC FOCCACCIA 2.75

FOCCACCIA, OIL & BALSAMIC 1.75

DESSERTS

SEASONAL FRUIT CRUMBLE 4.95

Served with your choice of ice cream, custard or cream.

APPLE AND BLUEBERRY PIE 5.25

Served in sweet shortcrust pastry, with white chocolate custard.

WARM CHOCOLATE BLONDIE 5.45

Served with raspberry fluid gel, Chantilly cream and fresh raspberries.

STRAWBERRY SHORTBREAD 'CAKE' 5.45

Layers of homemade shortbread, fresh strawberries and Chantilly cream, finished with strawberry coulis.

CHEESE BOARD 6.95

A selection of 3 cheeses served with crackers, grapes, celery and house chutney.

TRIO OF ICE CREAM 2.95

Your choice of chocolate, strawberry, vanilla, malted banana ice cream or a lemon sorbet.