

Rose & Crown Food Menu

Food service times are Monday to Thursday 12pm-9pm, Friday & Saturday 12pm-9:30pm and Sunday 12pm - 8pm

Please place your order at the bar between 12pm-6pm Monday - Saturday
Table service will be provided from 6pm Monday - Saturday & all-day Sunday

SMOKED CHICKEN SALAD 6.95

In house smoked chicken breast with parmesan crisp, sautéed wild mushrooms, sun blushed tomato, Radicchio and gem lettuce leaves & truffle oil.

HAM & POTATO CHEESE GRATIN 5.95

Sliced new potato & home baked honey mustard ham in a cheddar cheese sauce. Grilled 'til golden.

Sharers & Grazers

THE ROSE & CROWN PLATTER 18.95

Sweet potato croquettes and garlic mayo, chicken dippers, mini fish & chips, tartare sauce & mushy peas, Bourbon BBQ pulled brisket, a honey mustard glazed old English sausage, dressed mixed leaf & garlic focaccia.

CHARCUTERIE BOARD 16.95

Slices of Pastrami, Parma ham, Milano salami & English honey mustard roast ham with marinated olives, sun blushed tomatoes, parmesan shavings & garlic focaccia.

MEZZE BOARD 14.95

Marinated feta, sun blushed tomatoes, marinated olives, homemade hummus, crudités, sweet potato croquettes, mixed leaf & garlic focaccia.

LOADED FRIES 8.95

A generous portion of French fries, loaded with Bourbon BBQ pulled brisket, fresh chives and smoked cheddar.

Starters

SOUP OF THE DAY 4.95

Please ask for today's option.
Served with homemade garlic & herb focaccia.

CAPRESE SALAD 4.95

Heirloom tomato, torn mozzarella & fresh basil leaves with dressed mixed salad leaves & balsamic glaze.

A La Carte

PAN ROASTED CHICKEN BREAST 13.45

Lemon and thyme butterflied chicken breast, served with sautéed new potatoes, tenderstem broccoli and a white wine & wild mushroom cream.

PORK MILANESE 13.55

Pork tenderloin, hammered flat then coated in a parmesan and fresh herb breadcrumb, served with a warm new potato, heirloom tomato, olives, Radicchio lettuce leaves, basil & parmesan salad.

6oz LAMB RUMP 14.95

Served with garlic mash potato, tenderstem broccoli, pea & mint puree, parsnip crisps & a Madeira wine & redcurrant jus.

SEAFOOD GNOCCHI 13.25

Homemade potato gnocchi fried with Nduja paste, diced haddock, smoked salmon & king prawns, served in a rich tomato sauce with spinach & sun blushed tomatoes.

SUMMER GREEN RISOTTO 9.45

Arborio rice with summer green vegetables, in a lemon, garlic & parsley emulsion topped with a free range poached egg and grated parmesan.

Add chicken for 2.00

CORNED BEEF HASH 6.95

Diced homemade corned beef with confit onion, sliced new potatoes, HP gravy, free range poached egg & fresh chives.

CRISPY WHITEBAIT 4.95

Whitebait in a lemon and parsley crispy coating, tossed in a lemon, garlic and parsley oil, served with dressed mixed leaf and garlic mayonnaise.

Pub & Proud

R&C FISH & CHIPS 11.95

A fillet of haddock in real ale batter served with our hand cut chips, homemade mushy peas & tartare sauce.

CLASSIC BANGERS & MASH 11.75

British thick pork sausages served on a bed of wholegrain mustard mash, with lashings of confit onion gravy.

CURRY OF THE WORLD 10.95

Asian style vegetables cooked in this week's homemade curry sauce, served with basmati rice & crispy kale.
Please ask for this week's flavour.

Add chicken for 2.00

GAMMON STEAK 11.75

A 10oz gammon steak served with French fries, garden peas & two free range fried eggs.

All prices are inclusive of VAT. All items are subject to availability. Ice cream is not suitable for lactose intolerant persons. All weights are uncooked. All fish dishes may contain bones. (v) These dishes are suitable for vegetarians. Whilst we take every care to preserve the integrity of our vegetarian products, we must advise these products are handled in a multifunctional kitchen environment. All our products may contain seeds, traces of nut or nut derivatives. Please speak to your server if you suffer from any allergies as many of our dishes can be altered to satisfy any intolerances. We use non-GM produce unless otherwise stated.