

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

Grill

All burgers are served in a toasted bun with gem lettuce, sliced tomato, red onion & gherkin

CLASSIC CHEESEBURGER 11.55

Handmade beef burger served with melted cheddar & horseradish mayo, served with hand cut chips.

DELUXE CHICKEN BURGER 11.55

A chicken breast coated in herbs, spices, oats & breadcrumbs with melted cheddar & summer slaw, served with French fries.

SWEET POTATO & MIXED BEAN BURGER (v) 11.25

Spiced sweet potato & mixed bean patty topped with feta (optional) & house hummus, served with hand cut chips.

Add bacon or onion rings to your burger
1.00 each

THE CROWNER 16.25

Classic beef burger with Bourbon BBQ pulled brisket, R&C crumb coated chicken fillets, bacon, melted smoked cheddar, onion rings & garlic mayo, served with French fries & summer slaw.

8oz RUMP STEAK 16.25

A thick cut rump steak cooked to your preference. Served with a whole roasted tomato, flatfield mushroom, onion rings, hand cut chips & dressed salad.

BOURBON BBQ PORK RIBS 14.45

Full rack of fall off the bone, slow braised pork ribs, cooked in our house Bourbon BBQ sauce, served with French fries, summer slaw and dressed mixed salad.

Pies

All pies are served with hand cut chips & homemade mushy peas.

CLASSIC STEAK & GUINNESS 12.95

Chunks of diced steak slow braised with carrots, celery & Guinness. Served with real ale gravy.

Add Stilton cheese to your pie for 1.45

CHICKEN, TOMATO, BASIL & MOZZARELLA 12.55

Succulent slow cooked chicken breast in a rich Italian style tomato sauce, fresh basil leaves and a melted mozzarella centre, served with thyme gravy.

FISH PIE 12.75

Diced haddock, smoked salmon & king prawns cooked with garden peas & white onion. Topped with mash potato & served with a creamy white wine & lemon sauce.

ALLOTMENT PIE (v) 11.25

Roast butternut squash, courgette & spinach pie, cooked with red onions & toasted pumpkin seeds, served with a goat's cheese lid & veggie gravy.

PIE OF THE WEEK

Please ask for this week's creation.

Sides

Hand Cut Chips 2.95 Onion Rings 2.95

French Fries 2.95 Summer Slaw 1.95

Marinated Olives 2.45

Seasonal Veg 2.95 Dressed Side Salad 2.45

Homemade Garlic Focaccia 2.75

Focaccia, Oil & Balsamic 1.75

Steak Sauce 1.95

(Blue cheese, peppercorn or mushroom)

Desserts

SEASONAL FRUIT PIE OF THE WEEK 5.55

Served in a sweet shortcrust pastry case served with your choice of ice cream, custard or cream.

DARK CHOCOLATE BROWNIE 5.45

Served with dark chocolate sauce, mixed berry compote & Yorville's vanilla ice cream.

SUMMER BERRY MERINGUE PIE 5.95

Buttery biscuit base, vanilla cream cheese, summer berry compote, strawberry ice cream, topped with Italian meringue.

LEMON GIN & TONIC CAKE 5.25

Lemon Gin & Tonic sponge served with lemon curd, Chantilly cream & a lemon sorbet.

CHEESE BOARD 7.95

A selection of local cheeses served with crackers, grapes, celery & house chutney.

TRIO OF ICE CREAM 2.95

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

Sunday Roast Dinner

Served 12pm - 5pm

Large 12.95 Regular 11.95

Children 6.45

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.