



THE ROSE & CROWN



SMALL PLATES

Olives 3.75

Bread with Oil & Balsamic Vinegar *GFA*
4.50

Homemade Soup of the Day *With Crusty
Bread GF/A DF* 6.95

Salt & Pepper Squid *With Aioli* 7.50

Halloumi Fries *With Sweet Chilli Sauce GF*
6.95

Siracha & Honey Chicken *With Aioli* 8.95

SHARERS

Baked Camembert

Served with Toasted Ciabatta & Onion Chutney
GFA
12.50

BURGERS

*Served on a Brioche Bun with Lettuce, Tomato
& Gherkins with Rustic Chips & Coleslaw*

Classic Beef Burger *with Cheese, Smokey
Bacon & Burger Sauce GFA* 15.50

Moving Mountain Burger *with Vegan Cheese
& Mayo VEA / GFA* 14.50

Southern Fried Chicken Burger *with Harissa
Mayo* 15.50

MAINS

Homemade & Crimped Pie of the Week
*With Mash Potato, Seasonal Veg & House
Gravy* 15.50

Beer Battered Cod

*With Rustic Chips, Mushy Peas & Tartare
Sauce* 16.50

8oz Sirloin Steak

*With Grilled Tomato, House Salad, Rustic Chips
& Smoked Sea Salt Butter* 21.95
*Add Peppercorn Sauce, Mushroom & Stilton
Sauce or Bearnaise Sauce* 1.95

Pan Fried Seabass

*With Baby Potatoes, Seasonal Veg & Lemon
Caper Butter* 17.50

8oz Gammon Steak

With Rustic Chips, Fried Egg & Peas GF 13.95

Cumberland Sausages & Mash

With Seasonal Veg & House Gravy 14.25

Sweet Potato & Red Onion Tart

With Rustic Chips & House Salad VE / GFA
14.95

Chicken Caesar Salad

*With Smokey Bacon, Anchovies, Parmesan &
Croutons GFA* 14.95

Slow Cooked Lamb Shank

With Mash Potato & Seasonal Veg 20.50

SIDES

House Salad 5.00

Rustic Chips 5.00

Sweet Potato Fries 6.00

Mac & Cheese 5.00

Garlic Ciabatta 5.00

Seasonal Veg 5.00



GF/A - Gluten Free Available DF/A - Dairy Free/Available. If you have a food allergy, please speak to our duty manager for assistance. Dishes with poultry and fish may contain bones. Wheat and nuts are in daily use in our kitchens. Weights are approximate and taken before cooking.

A discretionary 10% service charge is added to the bill for our teams hard work.