ROSE & CROWN
ASHWELL

LUNCH MENU

A LITTLE SOMETHING

SOUP OF THE DAY (V)(GFA) 7.00
SERVED WITH TOASTED BREAD

BREAD & OLIVES (VE)(GFA) 7.00
SERVED WITH BALSAMIC AND OLIVE OIL

LOADED CHIPS 9.50
SEASONED CHIPS WITH BBQ PULLED PORK AND CHEESE

DEEP FRIED HALLOUMI STICKS (V) 8.00
SERVED WITH CHILLI JAM

COURGETTE FRITTERS (VE) 8.00
DEEP FRIED COURGETTE SERVED WITH CAJUN MAYO

FISH CAKES 8.50
HANDCRAFTED FISH CAKES SERVED WITH TARTAR SAUCE

PADRON PEPPERS (VE)(GF) 8.00
FLAME ROASTED PADRON PEPPERS LIGHTLY SEASONED WITH SEA SALT AND DRIZZLED WITH BALSAMIC

FRIED CHICKEN STRIPS 8.00
A CHOICE OF BOURBON BBQ & SESAME OR HOT HONEY

SANDWICHES & WRAPS

ALL SERVED WITH SEASONED CHIPS & MIXED SALAD

FISH FINGER 11.95
BATTERED FISH GOUJONS, GEM LETTUCE & TARTAR SAUCE
CHOICE OF BREAD; WHITE / GRANARY / CIABATTA

CHICKEN & AVOCADO (GFA) 12.95
CHICKEN BREAST, AVOCADO, ROQUETTE AND MAYONNAISE
CHOICE OF BREAD; WHITE / GRANARY / CIABATTA

SALT BEEF SANDWICH (GFA) 12.95
WARM SALT BEEF SERVED IN SOURDOUGH WITH MUSTARD, GHERKINS AND GEM LETTUCE

STEAK AND CHEESE CIABATTA 13.95
SLICED STEAK, MATURE CHEDDAR & CARAMELISED ONION

FALAFEL WRAP (VE) 11.95
FALAFEL, HUMMUS AND MEDITERRANEAN VEG

CRISPY CHILLI CHICKEN WRAP 12.95
CRISPY CHICKEN, SWEET CHILLI MAYO, ROASTED RED PEPPERS AND GEM LETTUCE

MAINS

FISH AND CHIPS 18.95
BEER BATTERED HADDOCK, SEASONED CHUNKY CHIPS AND A CHOICE OF GARDEN OR MUSHY PEAS. PLEASE ASK YOUR SERVER FOR TARTAR SAUCE

SAUSAGE & MASH 17.95
CHEFS CHOICE OF SAUSAGES, SERVED WITH CHIVE MASH, TENDERSTEM BROCCOLI & A RED WINE JUS

THREE EGG OMELETTE (GF) 11.95
SERVED WITH SEASONED CHUNKY CHIPS, MIXED LEAF SALAD AND A CHOICE OF 2 FILLINGS;
HAM, MUSHROOM (VE), CHEESE (V), ONION (VE), PEPPER (VE)

WAGYU BURGER 16.95
IN A BRIOCHE BUN WITH CHEESE, RED ONION, GHERKINS, ROQUETTE, TRUFFLE MAYO SERVED WITH FRIES AND HOMEMADE COLESLAW

TAGLIATELLE (V) 15.95
BLUE CHEESE, WALNUT & LEEK TAGLIATELLE TOPPED WITH CRUSHED WALNUTS & PEASHOOTS

CURRY GOAT (GFA) 15.95
JAMAICAN CURRIED GOAT SERVED WITH RICE & PEAS AND FLAT BREAD

6OZ FLAT IRON STEAK (GFA) 23.95
SERVED WITH SEASONED CHIPS, ONION LOAF, CHIMICHURRI & ROQUETTE SALAD

BUILD YOUR BURGER

CHOOSE YOUR BURGER AND ADD ON AS MANY TOPPINGS AS YOU LIKE!

BEEF & CHICKEN BURGERS ARE SERVED IN A BRIOCHE BUN WITH LETTUCE AND TOMATO, SEASONED CHIPS AND COLESLAW

THE ROSE & CROWN BURGER (GFA) 14.95
8OZ HAND CRAFTED BEEF BURGER

BUTTERMILK CHICKEN BURGER 14.95
BUTTERMILK FRIED CHICKEN BREAST

VEGAN BURGER (VE) 13.95
PLANT BASED BURGER SERVED WITH SEASONED CHIPS AND SALAD

- ***CHEESE (V) 1.00***
- ***BACON 1.50***
- ***FRIED EGG (V) 1.00***
- ***BBQ PULLED PORK 3.00***
- ***FRIED MUSHROOMS (V) 1.00***
- ***FRIED ONIONS (V) 1.00***
- ***HASH BROWN (V) 1.00***
- ***GHERKINS (VE) 1.00***

SIDES

SEASONED CHIPS (V)(GF)	4.50	**SEASONAL VEG (VEA)(GF)**	4.50
HOMEMADE ONION RINGS	4.00	**SIDE SALAD (VE)(GF)**	4.50
PARMESAN TRUFFLE FRIES (GF)	5.50	**HOMEMADE COLESLAW (V)(GF)**	4.00
CHEESY CHIPS (V)(GF)	5.00	**HOMEMADE GARLIC BREAD (V)(GFA)**	4.00

TABLES OF 6 OR MORE WILL HAVE A 10% SERVICE CHARGE ADDED

(GF) GLUTEN FREE (GFA) GLUTEN FREE AVAILABLE (V) VEGETARIAN (VE) VEGAN (VEA) VEGAN AVAILABLE
NOT ALL OF OUR INGREDIENTS ARE LISTED. PLEASE SPEAK TO A MEMBER OF STAFF IF YOU WOULD LIKE FURTHER INFORMATION.
PLEASE NOTE, WE CANNOT GUARENTEE THAT ANY FOOD OR BEVERAGE IS FREE FROM TRACES OF ALLERGENS.