



DINNER MENU

SMALL PLATES 3 FOR £20

BREAD & OLIVES (VE)(GFA) SERVED WITH BALSAMIC AND OLIVE OIL	7.00
GAMBAS PIL PIL (GFA) KING PRAWNS COOKED IN CHILLI & GARLIC SERVED ON TOASTED SOURDOUGH	8.50
SPICED CAULIFLOWER BITES (VE)(GFA) ROASTED CAULIFLOWER IN MOROCCAN SPICES SERVED WITH POMEGRANATE PUREE & MICRO LEAFS	8.00
LAMB KOFTAS SERVED WITH MIXED LEAF, TZATZIKI AND GARNISHED WITH POMEGRANATE AND MINT	8.50
DEEP FRIED ARANCINI BALLS (V) MUSHROOM & TRUFFLE ARANCINI BALLS, TRUFFLE MAYO, PARMESAN AND PEASHOOTS	8.00
PORK BELLY BITES (GF) SLOW ROASTED PORK BELLY, APPLE SAUCE, CRUSHED PARMA HAM	8.00
FRIED CHICKEN STRIPS A CHOICE OF BOURBON BBQ & SEASAME, PARMESAN, GARLIC & LEMON OR KATSU CURRY & SPRING ONIONS	8.00
SOUP OF THE DAY (V)(GFA) SERVED WITH TOASTED BREAD	7.00
DEEP FRIED HALLOUMI STICKS (V) SERVED WITH CHILLI JAM	8.00

BOARDS

PLOUGHMANS SELECTION OF HAM, MATURE CHEDDAR, PORK PIE, PICKLED ONIONS AND BRANSTON PICKLE SERVED WITH WARM BREAD	15.95
GRAZING PLATTER (VE) FALAFEL, VEGETABLE CRUDITES, HUMMUS, OLIVES, SOURDOUGH, BALSAMIC & OLIVE OIL	14.95

SIDES & SAUCES

CHIPS (VE)(GF)	4.50	SEASONAL VEG (VEA)(GF)	4.50	RED WINE JUS	3.50
HOMEMADE ONION RINGS (VE)	4.00	SIDE SALAD (VE)(GF)	4.50	PEPPERCORN SAUCE (GF)	3.50
PARMESAN TRUFFLE FRIES (V)(GF)	5.50	HOMEMADE COLSESLAW (V)(GF)	4.00	DIANE SAUCE (GF)	3.50
CHEESY CHIPS (V)(GF)	5.00	HOMEMADE GARLIC BREAD (V)(GFA)	4.00	BLUE CHEESE SAUCE (GF)	3.50
ONION LOAF (V)	4.00	GARLIC MUSHROOMS (V)(GF)	4.00	LOADED CHIPS	9.50
				CHIPS SERVED WITH BBQ PULLED PORK & CHEESE	

A LA CARTE

CORN FED CHICKEN SUPREME (GF) SERVED ON AN ASPARAGUS, TARRAGON, BACON & PEA RISOTTO TOPPED WITH A PARMESAN TUILE	17.95
MAPLE GLAZED PORK BELLY SLOW COOKED PORK BELLY SERVED WITH BOULANGERE POTATOES, BUBBLE & SQUEAK BONBON, STEM BROCCOLI & RED WINE JUS	19.95
WHOLE PLAICE (GFA) WHOLE PLAICE SERVED ON LYONNAISE POTATOES, GREEN BEANS & CAPER BUTTER SAUCE	20.95
TAGLIATELLE BLUE CHEESE, WALNUT & LEEK TAGLIATELLE TOPPED WITH CRUSHED WALNUTS & PEASHOOTS	15.95

MAINS

FISH & CHIPS (GFA) BEER BATTERED CATCH OF THE DAY, SEASONED CHUNKY CHIPS AND A CHOICE OF GARDEN OR MUSHY PEAS. PLEASE ASK YOUR SERVER FOR TARTAR SAUCE	18.95
SAUSAGE & MASH (VA) CHEFS CHOICE OF SAUSAGES, SERVED WITH CHIVE MASH, TENDERSTEM BROCCOLI & A RED WINE JUS	16.95
WAGYU BURGER IN A BRIOCHE BUN WITH CHEESE, RED ONION, GHERKINS, ROQUETTE SERVED WITH TRUFFLE MAYO, SEASONED FRIES AND HOMEMADE COLESLAW	16.95
RIB-EYE STEAK (GFA) SERVED WITH SEASONED CHIPS, ONION LOAF, CHIMICHURRI & ROQUETTE SALAD	23.95
SIRLOIN STEAK (GFA) SERVED WITH SEASONED CHIPS, ONION LOAF, CHIMICHURRI & ROQUETTE SALAD	23.95
CURRY GOAT (GFA) JAMAICAN CURRIED GOAT SERVED WITH RICE & PEAS AND FLAT BREAD	15.95

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
BUTTERMILK CHICKEN BURGER	14.95
VEGAN BURGER (VE)	13.95

HOMEMADE VEGAN 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

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

(GF) GLUTEN FREE (GFA) GLUTEN FREE AVAILABLE (V) VEGETARIAN (VA) VEGETARIAN AVAILABLE (VE) VEGAN
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.