

DINNER MENU

SMALL PLATES	3 FOR £20
BREAD & OLIVES (VE) SERVED WITH BALSAMIC AND OLIVE OIL	7.00
FETA & OLIVES (V)(GF) FETA AND OLIVES DRIZZLED WITH HONEY A GARNISHED WITH CHILLI AND SPRING ONIO	
KING PRAWN COCKTAIL (GFAKING PRAWN COCKTAIL, MARIE-ROSE SAUC GEM LETTUCE AND SOURDOUGH	
LAMB KOFTAS SERVED WITH MIXED LEAF, TZATZIKI AND GARNISHED WITH POMEGRANATE AND MIN	8.50
DEEP FRIED ARANCINI BALI KING TIGER PRAWNS, IN A CHIILLI AND GARI BUTTER SERVED WITH TOASTED BREAD	
CALAMARI SALAD SWEET CHILLI DRESSED SALAD, RADISH, TO AND GARLIC AIOLI	8.50 DMATO
FRIED CHICKEN STRIPS A CHOICE OF JD BBQ AND SESAME, SIRACH MAPLE OR COCONUT & MANGO	8.00 a and
SOUP OF THE DAY (V)(GFA) SERVED WITH CRUSTY BREAD	7.00
WARM FALAFELL BALLS (VE SERVED WITH HUMMUS, ROCKET AND OLIV	
BOARDS	
BAKED CAMEMBERT (GFA) WHOLE BAKED CAMEMBERT, OLIVES, SUN D TOMATOES, TOASTED SOURDOUGH	14.95 PRIED
GRAZING PLATTER (VE) FALAFEL, VEGETABLE CRUDITES, HUMMUS, SOURDOUGH, BALSAMIC & OLIVE OIL, OLIVE	14.95

A LA CARTE

HONEY & MUSTARD CHICKEN (GF) CHICKEN SUPREME GLAZED IN HONEY SERVED WITH A CREAMY MUSTARD SAUCE, CRISPY PARMA HAM POTATO ROSTI AND FINE GREEN BEANS	17.95
PAN ROASTED DUCK BREAST (GF) SERVED WITH FONDANT POTATOES, BRAISED FENNEL, FIG PUREE, ROASTED FIG, DUCK LEG BONBON AND A SPICED DUCK SAUCE	21.95
CHALKSTREAM TROUT (GF) SERVED WITH CELERIAC & LEEK VELOUTÉ, MUSSELS, SAMPSHIRE, CRISPY LEEK AND CHIVE OIL	19.95
ROASTED PEPPER (V)(GF) ROASTED PEPPER STUFFED WITH MUSHROOM, AUBERGINE, COURGETTE AND COUS COUS, TOPPED WITH CARAMELISED GOATS CHEESE AND RED PEPPER COULIS	16.95
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FISH & CHIPS BEER BATTERED CATCH OF THE DAY, CHUNKY CHIPS AND A CHOICE OF GARDEN OR MUSHY PEAS PLEASE ASK YOUR SERVER FOR TARTAR SAUCE	17.95
SAUSAGE & MASH (VA) CARAMELISED RED ONION & PORK SAUSAGES, GARLIC & CHEDDAR MASH, TENDERSTEM BROCOLLI AND RED WINE JUS	16.95
CURRY GOAT (GFA) JAMAICAN CURRIED GOAT SERVED WITH RICE & PEAS AND FLAT BREAD	15.95
RIB-EYE STEAK (GFA) SERVED WITH GARLIC BUTTER, NEW POTATOES, CORN ON THE COB, ONION RINGS AND ROCKET	23.95
SIRLOIN STEAK (GFA) SERVED WITH GARLIC BUTTER, NEW POTATOES, CORN ON THE COB, ONION RINGS AND ROCKET	23.95

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, 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 CHIPS
AND SALAD

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

SIDES & SAUCES

CHIPS (GF)	4.50	SEASONAL VEG (VE)(GF)	4.50	RED WINE JUS	3.50
HOMEMADE ONION RINGS	4.00	SIDE SALAD (VE)(GF)	4.50	PEPPERCORN SAUCE (GF)	3.50
PARMESAN TRUFFLE FRIES	5.50	HOMEMADE COLSESLAW (V)(GF)	4.00	DIANE SAUCE (GF)	3.50
CHEESY CHIPS (V)(GF)	5.00	HOMEMADE GARLIC BREAD (VE)	4.00	BLUE CHEESE SAUCE (GF)	3.50

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