ROSE & CROWN
ASHWELL

DINNER 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

SMALL PLATES 3 FOR £21

GAMBAS PIL PIL (GFA) 8.50
KING PRAWNS COOKED IN CHILLI & GARLIC SERVED ON TOASTED SOURDOUGH

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

FISH CAKES 8.50
HANDCRAFTED FISH CAKES SERVED WITH TARTAR SAUCE

DUCK LEG BONBONS 8.50
SERVED WITH PLUM & APPLE CHUTNEY

CHORIZO AL VINO TINTO 8.00
CHORIZO FRIED IN GARLIC AND RED WINE SERVED WITH FRESH BREAD

PADRON PEPPERS (GF)(VE) 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

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

PIGS CHEEKS 8.50
SLOW BRAISED PIGS CHEEKS SERVED ON SOURDOUGH WITH A RED WINE JUS

A LA CARTE

SLOW ROASTED CHICKEN TAGINE 17.95
MOROCCAN SPICED CHICKEN TAGINE SERVED WITH CITRUS COUS COUS

PAN FRIED DUCK BREAST 21.95
SERVED WITH DAUPHINOISE POTATOES, SPICED BUTTERNUT PUREE, PAK CHOI AND A CHERRY JUS

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

PAN FRIED RED SNAPPER (GF) 21.95
SERVED WITH CITRUS INFUSED CRUSHED NEW POTATOES, SAMPHIRE AND AN ARRABBIATA SAUCE

MAINS

FISH & CHIPS (GFA) 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 (VA) 17.95
CHEFS CHOICE OF SAUSAGES, SERVED WITH CHIVE MASH, TENDERSTEM BROCCOLI & A RED WINE JUS

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

8OZ RIB-EYE STEAK (GFA) 25.95
SERVED WITH SEASONED CHIPS, ONION LOAF, CHIMICHURRI & ROQUETTE SALAD

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

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

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 & 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

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.