



SET MENU

AVAILABLE ALL DAY MONDAYS & TUESDAYS

2 COURSES £18.50 / 3 COURSES £23.50

STARTERS

SOUP OF THE DAY (V)(GFA)

SERVED WITH TOASTED BREAD

BREAD & OLIVES (VE)(GFA)

SERVED WITH BALSAMIC AND OLIVE OIL

MAC 'N' CHEESE BITES (V)

SERVED WITH BBQ SAUCE & MIXED SALAD

FRIED CHICKEN STRIPS

A CHOICE OF BOURBON BBQ & SEASAME, PARMESAN, GARLIC & LEMON OR KATSU CURRY & SPRING ONIONS

MAINS

SAUSAGE & MASH (VA)

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

CURRY GOAT

JAMAICAN CURRIED GOAT SERVED WITH RICE & PEAS AND FLAT BREAD

TAGLIATELLE (V)

BLUE CHEESE, WALNUT & LEEK TAGLIATELLE TOPPED WITH CRUSHED WALNUTS & PEASHOOTS

GRAZING PLATTER (VE)

FALAFEL, VEGETABLE CRUDITES, HUMMUS, OLIVES, SOURDOUGH, BALSAMIC & OLIVE OIL

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)

BEEF BURGER

BUTTERMILK CHICKEN BURGER

VEGAN BURGER (VE)

HOMEMADE VEGAN BURGER SERVED WITH 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 (V) 1.00

DESSERTS

TRILLIONAIRES TART (VE)(GF)

SERVED WITH VEGAN VANILLA ICE-CREAM

ICE-CREAMS & SORBETS • 3 SCOOPS

STRAWBERRY (V)

CHOCOLATE (V)

VANILLA (V)

MINT CHOC CHIP (V)

SALTED CARAMEL (V)

MANGO SORBET (VE)

LEMON SORBET (VE)

RASPBERRY SORBET (VE)

STICKY TOFFEE PUDDING (V)

SERVED WITH SALTED CARAMEL SAUCE AND VANILLA ICE-CREAM

CHOCOLATE BROWNIE (V)

TRIPLE CHOCOLATE BROWNIE SERVED WITH HOMEMADE HONEY GELATO AND HONEYCOMB

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

(GF) GLUTEN FREE (V) VEGETARIAN (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.