The Rose & Crown

Snacks

Pork Scratchings 8 (GF) / Baharat Roasted Mixed Nuts 6 (GF, VG) / Marinated Olives 8 (GF, VG)
Scotch Egg with Mustard Mayo 13
Buttermilk Chicken Tenders with Spicy Mayo 16 (GF)
Skin on Chips with Thyme Salt & Truffle Mayo 13 (V, GF, VGO)
House Made Focaccia with an Olive Tapenade 13 (V)
Chicken, Leek & Pea Croquettes, Romesco Sauce 13 (V)
Garden Salad, Fresh Seasonal Ingredients & House Dressing 10 (VG, GF)
Onion & Goats Cheese Tart, Dressed Rocket 18 (V)

Share Plates

Whipped Fetta, Crispy Chilli, Herb Oil & Flatbread 16 (VO)
Crispy Chilli Calamari, Rocket, Mango Chutney & Lime 19 (GF)
Free Range Chicken Liver Pâté with Toast & Caramelised Onion Jam 20 (GFO)
Artisan Cheese Board with Cheddar, Brie & Blue, Seasonal Fruit & Crackers 26 (GFO)
Charcuterie Board with Prosciutto, Shaved Ham, Salami, Pickles & Toast 26 (GFO)
Mini Beerkins – Beer Battered Cornichons served with Blue Cheese Sauce 15 (V)
Halloumi Chips with Hung Yoghurt, Honey & Walnuts 18 (V)
Ploughman's Lunch with Shaved Ham, Pickled Egg, Aged Cheddar, Piccalilli, Apple, Celery & Toast 24 (GFO)

Mains

Cumberland Sausages & Mash with Peas & Onion Gravy 32
Pie of the Day with Mash, Vegetables & Gravy 32
Rose & Crown Lager Beer Battered Hake with Mushy Peas, Chips & Tartare Sauce 30
Burrata, Cherry Tomatoes, Zucchini, Olive Crumb, Basil, served with Focaccia 34 (V, GFO)
Herb Marinated MB 4+ Wagyu Bavette Steak with Café de Paris Butter, Watercress & Skin on Chips 44 (GF)
Grilled Pork Cutlet, Buttered Potatoes, Broccolini, House Made Apple Sauce, Quince Jus 36 (GF)
Rose & Crown Beef Burger with Cheddar, Bacon, Tomato, Pickles, Burger Sauce & Chips 32 (GFO)
Grilled Halloumi Burger with Portobello Mushroom, Rocket Pesto & Mango Chutney, Served on a Brioche Bun 30 (V, GFO)
Beef Cheek Massaman, Coconut Cream, Chilli, Coriander, Peanuts & Basmati Rice 36 (GF)
Cauliflower Massaman, Lychees, Coconut Cream, Chilli, Coriander, Crispy Shallots & Basmati Rice 32 (GF)

Pudding

Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice-cream 16 (GF, V)
Apple & Blackberry Crumble with Crème Anglais 16 (V)
Chocolate Mousse, Whipped Crème Fraiche, Chocolate Soil & a Chocolate Wafers 16 (V)

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. Please advise if you have a food allergy,
GF =Gluten Free GFO = Gluten Free Option Available, Ask your Server V = Vegetarian VO = Vegetarian Option VG = Vegan
All the seafood we use is imported
15% Surcharge on Public Holidays