



# ROSE & CROWN

AT ASHBURY

## **Snacks £4:**

Pork puffs  
Spicy nuts  
Parmesan twists  
Olives

## **Aperitifs £8**

Aperol spritzer  
Vodka martini  
Classic negroni  
English garden

## **To start:**

Soup of the day, salted butter & baguette	7
Orange & fennel cured salmon, fennel salad, citrus dressing (gf)	9
Summer salad; cauliflower, broadbeans, baby carrots, navets, cavolo nero, cresses, quinoa (vg)	8/16
Smoked chicken, chicory, walnut, blue cheese salad (gf)	8/16
Fishcake, poached egg, hollandaise sauce	7/14
Vegetarian meze to share; hummus, artichoke, olives, sunblushed tomatoes, flatbread (vg)	13
Antipasti to share; Italian cured meats, marinated olives, sunblushed tomatoes, sourdough	13

## **To follow:**

Moroccan style salad; cous cous, mint, pomegranate, feta, pumpkin seeds, tahini dressing (v)	14/7
3Bs battered fish of the day, crushed peas, tartare sauce, chips/fries	14/8
Burger of the day, brioche bun, harissa mayo, chips/fries	14/8
Broccoli & stilton quiche, dill buttered new potatoes, summer salad (v)	15/8
Chicken Ceasar salad; baby gem lettuce, anchovies, crutons, shaved parmesan, dressing	15/9
Prawn & smoked salmon linguine, fresh parsley, garlic bread	15/9
Grilled polenta, barbequed grellot onion, spinach, potato galette, almond sauce (vg, gf)	16/9
Roasted cod, salt cod brandade, spinach, lemon & butter sauce	18
Duo of Wiltshire pork loin & belly, shallot tarte tatin, wholegrain mustard & cider sauce	20
8oz rump steak, grilled mushroom, tomato, chips/fries, peppercorn sauce (gf)	20
Confit duck leg, warm lentil & chicory salad, orange segments (gf)	21

## **Next time pre-order and share**

### **Whole roast chicken      £35**

Moroccan cous cous, pomegranate, mint, tenderstem  
broccoli, tahini dressing

### **Chateaubriand      £65**

chunky chips or fries, tomato, mushroom,  
rocket & parmesan salad, tenderstem broccoli,  
peppercorn sauce



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## Baguettes:

*lunch time only, all served with dressed salad*

Roasted rump of beef, horseradish sauce	8
Smoked salmon, lemon & dill mayonnaise	7.50
Pork belly, burnt apple puree	7
Roasted Mediterranean vegetables, hummus	7
Prawn, gem lettuce, Marie Rose sauce	7.50

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## Puddings:

Mixed berry Eton mess	7
Salted caramel cheesecake, raspberry ripple ice cream	7
Vegan pumpkin pie, lemon sorbet (vg, gf)	7
Banoffee roulade, honeycomb, vanilla ice cream	7
Selection of 3 cheeses, crackers, onion chutney	8

## Hot beverages:

Americano	2.70
Cappuccino, latte, flat white	3.00
Selection of teas	2.70
Irish coffee	6.20

## Digestifs:

Special reserve Arkells port	5.00
Courvoisier cognac	3.50
Hennessy cognac	4.50
Janneau Grand Armagnac	4.10
Selection of whiskies	

If you have any allergies or dietary requirements, please speak to a member of our team

v – vegetarian

vg – vegan

gf – gluten free