



ROSE & CROWN AT ASHBURY

Starters

Toasted House Bloomer, marinated olives, (v)	5
Ploughman's scotch egg, Branston pickle, pickled shallots	8
Twice baked aged cheddar cheese souffle, cheese sauce, chive oil (v)	8
Pulled beef and stilton croquettes, aged parmesan, dressed salad	8
Chicharron tacos – spiced pork belly, charred lime, sour cream, coriander	9
Garden pea and fresh mint soup, toasted house bloomer (v)	8
Crispy chilli oyster mushrooms, sweet chilli sauce, sesame seeds (ve)	8
Chicken, avocado and baby gem salad, Caesar dressing, aged parmesan (gf/df)	9/17

Mains

3B battered Cornish haddock, crushed peas, tartare sauce, chunky chips	17
Baked butternut squash and celeriac filo parcel, roast new potatoes, spring greens, vegetarian gravy (ve)	17
Leek, cheddar and tenderstem broccoli tart, warm potato salad, dressed leaves	18
Double 4oz beef burger, cheddar cheese, brioche bun, burger sauce, skinny fries	18
Lamb shoulder roulade, potato cake, minted garden peas, kale, lamb gravy	21
Slow cooked beef & stout pie, chunky chips, seasonal greens, gravy	19
Roasted chicken supreme, crushed new potatoes, tenderstem broccoli, cream and tarragon sauce (gf)	18
8oz Flat iron steak, skinny fries, roasted mushroom, house salad (gf)	19
Confit duck leg, dauphinoise potatoes, spring greens, roasted carrots red wine sauce (gf)	19
Pressed ham hock, beechwood fried egg, chunky chips (gf, df)	17

Sauces (£2.50) (gf)

Peppercorn
Red wine gravy
Mushroom gravy (ve)
Stilton sauce
Garlic butter

Sides (£4 each) (gf)

Green vegetables
Halloumi Fries
French fries
Parmesan and truffle fries (£5)
Red cabbage slaw
Mixed leaf salad

Desserts

Marshfield Farm Ice Creams and Sorbets (per scoop)	2.5
Sticky toffee pudding, caramel sauce, brandy snap, vanilla ice-cream (gf)	8
Chocolate mousse, warm raspberry doughnut, chocolate crumb	8
Mango cheesecake, passionfruit jelly, Chantilly cream	8
Blueberry and white chocolate croissant bread and butter pudding, white chocolate custard	8
Local Cheese selection, including cheddar, stilton, and brie, crackers and red onion chutney	8

*Please be aware that although we strive to present quality gluten free dishes, we do keep wheat flour on site
If you have any allergies or dietary requirements, please speak to a member of the team*

GF = Made with Gluten Free Ingredients

V = Vegetarian

VE = Vegan

DF = Dairy Free