



ROSE & CROWN AT ASHBURY

Starters

Toasted House Bloomer, marinated olives, (v)	6
Pork and Chorizo scotch egg, celeriac remoulade	8
Twice baked aged cheddar cheese souffle, cheese sauce, chive oil (v)	8
Chicken and bacon croquettes, shredded lettuce, aged parmesan	8
Crispy chilli oyster mushrooms, sweet chilli sauce, sesame seeds (ve)	8
Pulled beef tacos, sour cream, guacamole, coriander	9
Pan fried king prawns in garlic butter, toasted house bloomer	9
Smashed avocado with chilli, beechwood poached egg, toasted house bloomer	9

Mains

3B battered Cornish haddock, crushed peas, tartare sauce, chunky chips	17
Roasted gammon, beechwood fried eggs, chunky chips, mixed leaf salad (gf, df)	17
Sundried tomato and goats cheese tart, skinny fries, mixed leaf salad (v)	18
Double 4oz beef burger, cheddar cheese, brioche bun, burger sauce, skinny fries	18
Breaded chicken escalope, crispy bacon, romaine lettuce, caesar dressing	18
Pea, leek, and tenderstem broccoli risotto, aged parmesan, dressed salad leaves (v, gf)	18
Prawn and chorizo macaroni cheese gratin, mixed leaf salad, garlic and parmesan focaccia	18
Slow cooked beef & stout pie, chunky chips, seasonal greens, gravy	19
8oz Flat iron steak, skinny fries, roasted mushroom, house salad (gf)	19
Confit duck leg, dauphinoise potatoes, seasonal greens, roasted carrot, red wine sauce (gf)	20

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
Dark chocolate parfait, honeycomb, blackberries, chocolate chantilly	8
Eton Mess cheesecake, fresh berries, chantilly cream	8
Raspberry 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