



ROSE & CROWN AT ASHBURY

To start:

Soup of the day - with fresh bread, salted butter (V)	6.50
Homemade garlic, herb, mushroom croquettes with garnish & balsamic reduction (v)	7.50
Tomato and roasted pepper crostini with olive tapenade (v)	7
Chorizo and mushroom pinchos, salad garnish & spiced tomato dip	8
Whitebait – lightly breaded with mixed leaves, lemon & dill aioli (GF)	8
Homemade peppered mackerel pate, wholemeal toast, orange zested salad	8

Main Course:

Roasted topside of Wiltshire beef	18.5
Braised Wiltshire pork loin	17.5
Roast chicken breast	17.5
Homemade nut roast (vg)	16
<i>All roasts served with Yorkshire pudding, roasted potatoes, braised carrot, roasted parsnip curly kale, cauliflower cheese & traditional pan juice gravy (GF)</i>	
Beef burger, cheese, brioche bun, fries, homemade ketchup & coleslaw	16
3B's battered fish of the day, tartar sauce, crushed peas & chunky chips	16

On the side:

Garlic baguette	4	Chunky chips/fries	4
Coleslaw	4	Onion rings	4
Mixed salad	4		

Puddings:

Chocolate fudge brownie, vanilla ice cream	7.5
Lemon posset with shortbread biscuits	7.5
British cheese board, chutney & crackers	8/15
Classic Eton Mess	7.5
White chocolate cheesecake	7.5
Ice cream sundae, chocolate sauce & chunks of our homemade brownie	7.5

v – vegetarian

vg – vegan

gf – gluten free

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

(01793) 378354

theroseandcrown@barkbygroup.com

roseandcrownatashbury.co.uk