



# ROSE & CROWN AT ASHBURY

## To start:

Pork and Chorizo scotch egg, celeriac remoulade	8
Whitebait, dressed leaves	8
Pulled beef and blue cheese croquettes, aged parmesan, dressed salad	8
Chicken, avocado and baby gem salad, Caesar dressing, aged parmesan (gf)	8
Pan fried king prawns in garlic butter, toasted house bloomer	9

## Roast Dinner:

Roasted Topside of Wiltshire beef	19
Roast Chicken, stuffing	18
Roast Pork Loin, Crackling	18
Roast Gammon	18
Summer vegetable filo parcel (v)	17

*All roasts served with Yorkshire pudding, roasted potatoes, roasted carrot, winter greens, cauliflower cheese and red wine gravy (GF available)*

## Main Course:

3B battered Cornish haddock, crushed peas, tartare sauce, chunky chips	17
Peroni battered Halloumi, crushed peas, tartare sauce, chunky chips (gf, v)	17
Double 4oz beef burger, cheddar cheese, brioche bun, burger sauce, skinny fries	18
Chicken, avocado and baby gem salad, Caesar dressing, aged parmesan (gf)	17

## 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 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 dietary requirements, please speak to a member of the team*

*GF = Made with Gluten Free Ingredients*

*V = Vegetarian*

*VE = Vegan*

*DF = Dairy Free*