

# ROSE AND CROWN

## Nibbles

|                                    |      |
|------------------------------------|------|
| Crusty bread, balsamic & olive oil | 2.50 |
| Marinated olives                   | 3.00 |
| Houmous & melba toast              | 4.00 |
| Chorizo sausage                    | 4.00 |
| Kelmscott piglets in blankets      | 4.25 |

## Starters

|  |            |
|--|------------|
| Salt 'n' pepper calamari with sweet chilli dip & salad                       | 7.25       |
| Crispy devilled whitebait with rocket & aioli                                | 7.00       |
| House pate served with crusty bread & homemade onion marmalade               | 7.75       |
| Pork & chorizo kofte with tzatziki & salad                                   | 7.50       |
| Soup of the day with crusty bread  | 6.00       |
| Salmon & prawn fishcakes with mixed leaves & aioli                           | 7.50       |
| Caesar salad with crispy chicken, mixed leaves & croutons                    | 7.75       |
| Tomato & mozzarella salad with basil pesto & avocado                         | 6.00       |
| Chicory salad with pear, blue cheese & roasted walnuts                       | 7.50       |
| Smoked ham hock terrine with crusty bread, pickle & mango chutney            | 7.95       |
| Prawn cocktail with tomato, cucumber & marie rose                            | 7.50       |
| Baked whole camembert & melba toast  | 13.00      |
| Rose & Crown charcuterie board (Selection of cured meats, chutney and toast) | 7.50/14.00 |

## Main Courses

|   |            |
|---|------------|
| Wild mushroom gnocchi in a creamy garlic & mushroom sauce with petit pois                     | 12.00      |
| Roast duck breast with couscous chickpeas, mango, cucumber & coriander salsa                  | 16.00      |
| Veal holstein with garlic roasties rocket & sun-blushed tomato salsa                          | 16.50      |
| Fish pie served with root vegetables & garden peas  | 15.50      |
| Roast chicken breast, sautéed potatoes, rocket, wild mushrooms & smoked bacon sauce           | 14.00      |
| 28 day aged 8oz sirloin, roasted tomatoes, grilled flat mushrooms, chunky chips & onion rings | 22.50      |
| For an extra 2.00 add; green pepper & brandy, red wine jus, blue cheese or tarragon butter    |            |
| Fillet of salmon with green beans, buttered new potatoes & prawn beurre blanc                 | 15.75      |
| Slow braised lamb shank in red wine served with creamy mash & spring greens                   | 15.50      |
| Coconut curry served with rice & poppadum's & mango chutney                                   | 7.75/13.00 |
| Steak, kidney & mushroom pie with mash, root vegetables & gravy                               | 14.75      |

## Side Dishes

|   |      |
|---|------|
| fries, chunky chips, mashed potato, mixed leaf & herb salad | 3.95 |
| tomato & basil salad, rocket & parmesan, mac 'n' cheese     |      |

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## Pub classics

|  |            |
|--|------------|
| Rose and Crown cheese burger, bacon & fries                                  | 10.00      |
| IPA battered fish & chips with tartare sauce & mushy or garden peas          | 12.00      |
| Kelmscott pork & leek sausages, caramelised onions, sage, mash & onion rings | 12.00      |
| Homemade beef or vegetable chilli con carne served with rice                 | 7.50/13.00 |
| Cottage pie served with minted peas & red wine jus                           | 13.50      |

## Sandwiches served with a side salad & fries on white or brown bread (available lunchtime only) 6.95

|  |                            |
|--|----------------------------|
| Cheese & red onion jam                     | Egg mayonnaise & rocket    |
| Kelmscott pork sausage & caramelised onion | Smoked salmon & cucumber   |
| Ham & wholegrain mustard                   | Smashed avocado bruschetta |

Gluten free available on request

## Desserts

|   |      |
|---|------|
| Simply ice cream & Sorbet   |      |
| Flavours: chocolate, vanilla or strawberry served with a shortbread biscuit           | 6.00 |
| Flavours: lemon, raspberry, or orange with a shortbread biscuit                       | 6.50 |
| Affogato  | 6.00 |
| Chocolate fudge brownie served warm with chocolate sauce & chocolate ice cream        | 7.00 |
| Sticky toffee pudding with caramel sauce & vanilla ice cream                          | 7.00 |
| New York style baked cheesecake topped with fruit compote & served with pouring cream | 7.25 |
| Selection of 3 cheeses served with crackers, grapes, celery & onion marmalade         | 7.50 |
| Apple and rhubarb crumble with either custard, clotted cream or ice cream             | 6.50 |
| Lemon tart served with raspberry coulis & clotted cream                               | 7.00 |

## Hot Beverages

|                 |      |                   |      |
|-----------------|------|-------------------|------|
| Americano       | 2.70 | English breakfast | 2.70 |
| Cappuccino      | 3.00 | Earl grey         | 2.70 |
| Latte           | 3.00 | Peppermint        | 2.70 |
| espresso        | 1.80 | Green tea         | 2.70 |
| Double espresso | 2.40 | Camomile          | 2.70 |