

Rose & Crown

starters

Starters

- Homemade Soup** of the day, served with crusty bread 5 50
Thai style Tiger Prawns, with chilli mango salad 7 50
Brixham Crab, with granny smith apple & celeriac salad and a pesto dressing 6 00
Oven-roasted Goats Cheese, with a fig jam and dressed leaves 6 00
Smoked Duck & Plum Salad 6 00
Seared Pigeon Breast, with a wild mushroom & blue cheese dressing 6 50

meats

Main Courses

- Chateaubriand to share**, served with triple-cooked chunky chips and wild mushroom & blue cheese sauces (on the side) 39 00
Belly of Pork with Black Treacle glaze, served with roast shallots and apple mashed potato 14 00
Loin of Venison, sauté potatoes, carrot & cumin puree and a sloe gin & blackberry sauce 16 00
Corn-fed Chicken supreme, stuffed with apricot & blue cheese, served with rosti potatoes, wilted spinach and a red wine jus 14 00
Calves Liver & Bacon, served with mashed potato and a sage gravy 12 50
Rib-eye Steak, with fries, onion rings and a grilled tomato 13 50

fish

- Fillets of Sole**, with a crayfish mousse, sauté potatoes, mixed veg and a lemon butter sauce 15 50
Light Curried Halibut, served with onion & fennel bhaji, pickled french beans and a mint yoghurt dressing 16 50
Mixed grill of Fish, served with triple-cooked chips and tartare sauce 15 50

bar food

- Beer-battered Cod tail**, with triple-cooked chips and mushy peas 12 50
Butternut Squash, Sage and Parmesan Tart, served with mixed leaves 8 50
Chilli and Rice, topped with melted cheese 10 00
Bangers and Mash, with onion gravy 10 00
Homemade Cheddar Cheese Burger, with fries & homemade coleslaw 10 00
 Choose a topping: **Chilli** | **Bacon** | **Mushroom** 1 00
Penne Pasta; wild mushroom and pancetta carbonara 10 00

sides

Side Orders

- Chunky Chips** 3 00
Sauté Potatoes · **French Fries** 2 00
Portion of Mixed Vegetables · **Mixed Side Salad** 2 50

kids

Kids

- Chicken Nuggets**, with fries 4 00
Fish Goujons, with fries 5 00
Scampi, with fries 5 00
Pasta, with tomato and cheese 4 00

