

Rose & Crown

starters

Starters

- Homemade Soup** of the day, served with crusty bread 5.50
Thai style Tiger Prawns, with spicy mango salad 7.50
Seared Pigeon Breast, with a wild mushroom and blue cheese dressing 6.00
Goats Cheese, Beetroot and Spinach Tart, with basil pesto 6.00
Deep-fried Baby Squid, with mixed leaves and a spicy orange mayonnaise 6.00

meats

Main Courses

- Pork Tenderloin wrapped in Parma Ham**, served with wilted spinach and apple mash 14.00
Corn-fed Chicken Supreme, served with an onion and potato rosti, seasonal vegetables and a tarragon cream sauce 15.00
Canon of Lamb, served with rosemary sauté potatoes, minted pea puree and a red wine sauce 16.00
Scottish Steak, cooked to your liking, served with triple-cooked chips & wild mushroom sauce;
 8 oz Fillet 19.50
 10 oz Sirloin 16.00

fish

- Seared Scallops with Chorizo**, served with tempura vegetables and parsnip puree and a rich red wine reduction 16.00
Fillets of Sea Bass, with ratatouille veg and a garlic and tomato olive oil dressing 15.00

bar food

- Breaded King Prawns**, served with fries, salad and sweet chilli dip 9.00
Beer-battered Cod tail, triple-cooked chips & mushy peas 12.50
Steamed Mussels, served with chorizo, tomato & basil 6.95 or 12.95 (larger portion with fries)
Piri-Piri Roast Chicken, served with fries & chilli-tomato jam 11.00
Homemade Cheddar Cheese and Bacon Burger, with fries & homemade coleslaw 10.00
Cottage Pie, served with seasonal vegetables 10.00
Calves Liver, with sage & bacon mash & onion gravy 11.50
Organic Tagliatelle with Tiger Prawns, chilli flakes, passata & basil 8.50
Penne Pasta with Duck Ragu 8.50

sides

Side Orders

- Chunky Chips** · **Sauté Potatoes** 2.50
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



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