

AUTUMN AT THE ROSE & CROWN

We serve the good stuff: grass-fed, dry-aged British steak & Cornish lamb from award-winning butchers, Aubrey Allen; free-range English pork, chicken, eggs & ice-cream; fish chosen for its quality & sustainability; & as much British fruit & veg in season as we can find. Our kitchens are stuffed with real chefs cooking honest food from scratch every day.

BREAKFAST

Breakfast is served daily from 8am to 11.30am

DELI

Warm Mini-loaf & Roasted Garlic Butter	£2.75
CHEESE BOARD	£13.50
Channel Island Brie, Quickest Vintage Cheddar, Ogle Shield, Driftwood, Organic Cropwell Bishop Stilton, Fig & Almond Wheel, Quince Jelly & Toast Biscuits	
CHARCUTERIE BOARD	£14.50
Rare Roast Beef, Ibérico Chorizo & Tomato Stew, Great Glen Venison Salami, Free-range Duck Liver Parfait, Celeriac Remoulade, Pickles & Warm Mini Loaf	
FAVOURITES BOARD	£13.50
Flat Mushrooms, Brie & Spinach, Ibérico Chorizo & Tomato Stew, Rare Roast Beef, Smoked Mackerel Fillet, Tomato Chutney & Warm Pitta Bread	
FISH BOARD	£14.50
Smoked Mackerel Fillet, Fish Goujons & Lemon Mayo, Taramasalata, Warm Haddock Smokey, Beetroot Relish & Warm Pitta Bread	
VEGGIE BOARD	£12.75
Flat Mushrooms, Brie & Spinach, Veggie Scotch Egg, Chive Sour Cream, Crudités, Beetroot Relish, Tomato Chutney, Baby Leaves & Warm Pitta Bread	

ROAST OF THE DAY

Each day we serve a great Roast with seasonal vegetables and Potatoes £13.50

ALL DAY

Soup of the Day - See Blackboard	£5.00
Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce with or without Free-range Chicken	£13.50
Coarse-ground Bavette Steak Burger, Monterey Jack, Burger Sauce, Coleslaw, Chips & Onion Rings	£12.50
Add Mushroom or Bacon	£1.00
Loch Duart Salmon Fishcake & Horseradish Creamed Leeks	£12.00
Superfood Salad of Home-smoked Salmon, Roasted Carrots & Parsnips, Walnut Dressing & Beetroot Crème Fraîche	£12.50
All our Sandwiches come with a choice of Chips or Soup	
Roast Meat Roll of the Day, Chips & Gravy	£7.75
Tuna, Spring Onion & Mozzarella Toastie	£7.25
Mushroom, Spinach & Brie Toastie	£7.00

ROSE & CROWN

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LEAMINGTON SPA
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FIXED PRICE

12pm - 2.30pm

£12 for 2 courses and add Dessert for £3

Please pick any items from the main menu marked with a *

For dessert you can pick any from our main Autumn menu.

LUNCH

12pm - 2.30pm

STARTERS

* Ibérico Serrano Ham, Fig & Goats' Curd Salad, Truffle Honey	£5.75
* Free-range Duck Liver Parfait, Orange Compote, Toasted Brioche	£7.00
Brixham Crab Cocktail, Guacamole & Crispy Tacos	£6.75
* Sautéed Wild Mushrooms, Toasted Sourdough & Free-range Poached Egg	£7.00
Pan-fried Scallops, Cauliflower Purée, Crispy Bacon, Pea & Mint Dressing	£9.00

EITHER/OR

	STARTER	MAIN
* Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce with or without Free-range Chicken	£7.00	£13.50
* BBQ Spare Ribs, Apple Slaw, Corn on the Cob & Curly Rob's Sauce	£6.50	£12.50
Autumn Salad of Clonakilty Black Pudding, Bacon Lardons & Croutons, Poached Free-range Egg & Caramelised Apple Dressing	£7.50	£14.00
* Superfood Salad of Home-smoked Salmon, Roasted Carrots & Parsnips, Walnut Dressing & Beetroot Crème Fraîche	£6.50	£12.50

This includes a discretionary 25p contribution to The Peach Foundation, which supports education and promotion of healthy eating, sports and conservation in Africa.

MAINS

* Maple-cured Gammon Rib Eye, Chips & Poached Free-range Egg	£12.75
Poached Free-range Chicken Breast, Garlic & Soy Oyster Mushrooms, Pak Choy, Sweet Sesame Dressing	£15.50
Beetroot & Thyme Tart Tatin, Goats' Cheese & Baby Spinach Salad, Balsamic Dressing	£12.75
Tidenham Farm Duck Breast & Duck Cottage Pie, Baby Carrots, Port & Juniper Reduction	£19.00
Pan-fried Sea Bass, Bombay Potatoes, Onion Bhaji & Cardamom Yoghurt	£16.00
Moroccan Spiced Pulled Lamb, Chick Pea & Apricot Stew	£14.50
Lobster Shepherd's Pie, Buttered Peas, Lobster Bisque	£20.00
Loch Duart Salmon Fishcake & Horseradish Creamed Leeks	£12.00

Aubrey's
Dry-Aged Beef

STEAKS

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness.

28 Day Dry-aged 8oz Rump Cap Steak, Watercress & Chips, Charcuterie Sauce or Roasted Garlic Butter	£19.50
28 Day Dry-aged Dry Aged 10oz Sirloin Watercress & Chips, Charcuterie Sauce or Roasted Garlic Butter	£26.00
28 Day Dry-aged Dry Aged 18oz T-bone Watercress & Chips, Charcuterie Sauce or Roasted Garlic Butter	£38.00
Add a Grill Garnish of Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer Battered Onion Rings	£3.00

SIDES

Chips	£3.25
Garden Salad, Beetroot & Thyme Dressing	£3.25
Dauphinoise Potatoes	£3.75
Savoy Cabbage, Bacon & Hazelnuts	£3.50
Maple & Thyme-roasted Carrots & Parsnips	£3.75