

WINTER 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 7am to 11.30am

DELI

Warm Mini-loaf & Roasted Garlic Butter £2.75

CHEESE BOARD £13.75

Channel Island Brie, Quicke's Vintage Cheddar, Ogle Shield, Driftwood, Organic Cropwell Bishop Stilton, Fig & Almond Wheel, Quince Jelly & Toast Biscuits

CHARCUTERIE BOARD £14.75

Rare Roast Beef, Ibérico Chorizo & Tomato Stew, Great Glen Venison Salami, Free-range Duck Liver Parfait, Celeriac Remoulade, Pickles & Warm Mini Loaf

FAVOURITES BOARD £14.00

Flat Mushrooms, Brie & Spinach, Ibérico Chorizo & Tomato Stew, Rare Roast Beef, Smoked Mackerel Fillet, Tomato Chutney & Warm Pitta Bread

FISH BOARD £14.75

Smoked Mackerel Fillet, Fish Goujons & Lemon Mayo, Taramasalata, Warm Haddock Smokey, Beetroot Relish & Warm Pitta Bread

VEGGIE BOARD £13.25

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, Spinach & Mushroom Stuffing, Gruyère Cream Sauce, with or without Free-range Ham £13.00

Coarse-ground Bavette Steak Burger, Monterey Jack, Burger Sauce, Coleslaw, Chips & Onion Rings £12.75

Add Mushroom or Bacon £1.00

Smoked Haddock & King Prawn Pie, Parsley Crust & Winter Greens £11.75

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

Aubrey's Steak Ciabatta, Fried Onions & Mustard Mayo £9.75

Tuna, Spring Onion & Mozzarella Toastie £7.25

Mushroom, Spinach & Brie Toastie £7.25

Children are heartily welcome & we are happy to make them simplified versions of our dishes. If your child would like a small portion at half price, please ask us.

A 10% service charge is added to parties of six or more. All tips go to the team.

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

ROSE & CROWN

roseandcrownwarwick.co.uk twitter.com/therosewarwick facebook.com/therosewarwick

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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 Winter menu.

LUNCH

12pm - 2.30pm

STARTERS

- * Soup of the Day - See Blackboard £5.00
- * Free-range Duck Liver Parfait, Orange Compote, Toasted Brioche £7.00
- Pan-fried Scallops, Cauliflower Purée, Crispy Bacon, Pea & Mint Dressing £9.00
- * Parsnip & Cheddar Croquettes, Garden Chutney & Baby Leaves £6.25
- Crab Cakes & Thai Salad, Chilli & Red Pepper Dipping Sauce £7.25

EITHER/OR

- | | STARTER | MAIN |
|---|---------|--------|
| * Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream Sauce, with or without Free-range Ham | £7.75 | £13.00 |
| * Faggots, Creamy Mash, Braised Baby Onions & Peas | £6.50 | £12.50 |
| Winter Salad of Clonakilty Black Pudding, Bacon Lardons & Croutons, Poached Free-range Egg & Caramelised Apple Dressing | £7.75 | £13.00 |
| * 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

- Pan-fried Cod, Dauphinoise Potatoes & Buttered Leeks £16.50
- Mulled Cornish Lamb Casserole & Creamy Mash £16.00
- * Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & Chips £13.50
- Coq Au Vin, Creamy Mash Potatoes £14.75
- Shallot & Chestnut Bourguignon, Roasted Squash £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
- Smoked Haddock & King Prawn Pie, Parsley Crust & Winter Greens £11.75

Since 1932
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 £19.75
- 28 Day Dry-aged 10oz Sirloin Watercress & Chips, Charcuterie Sauce or Roasted Garlic Butter £26.00
- 28 Day 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 £3.50
- Garden Salad, Beetroot & Thyme Dressing £3.50
- Dauphinoise Potatoes £3.75
- Savoy Cabbage, Bacon & Hazelnuts £3.75
- Maple & Thyme-roasted Carrots & Parsnips £3.75