# 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.

## DELI

Warm Mini-loaf & Roasted Garlic Butter £2.75

## CHEESE BOARD £13.50

Channel Island Brie, Quickes 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

## STARTERS

## EITHER/OR

|  |       |   | STARTER | MAIN   |
|--|-------|---|---------|--------|
| Ibérico Serrano Ham, Fig & Goats' Curd Salad, Truffle Honey  | £5.75 | Herb Pancakes, Squash & Sage Stuffing, Goats'   |         |        |
| Free-range Duck Liver Parfait,   |       | Cheese Sauce with or without Free-range Chicken   | £7.00   | £13.50 |
| Orange Compote, Toasted Brioche  | £7.00 | BBQ Spare Ribs, Apple Slaw,   |         |        |
| Brixham Crab Cocktail, Guacamole & Crispy Tacos  | £6.75 | Corn on the Cob & Curly Rob's Sauce   | £6.50   | £12.50 |
| Sautéed Wild Mushroms, Toasted Sourdough<br>& Free-range Poached Egg<br>Pan-fried Scallops, Cauliflower Purée, | £7.00 | Autumn Salad of Clonakilty Black Pudding,<br>Bacon Lardons & Croutons, Poached Free-range Egg<br>& Caramelised Apple Dressing | £7.50   | £14.00 |
| Crispy Bacon, Pea & Mint Dressing  | £9.00 | Superfood Salad of Home-smoked Salmon,<br>Roasted Carrots & Parsnips, Walnut Dressing<br>& 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.

## ROAST OF THE DAY

### Served with today's vegetables - see board.

### MAINS

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|--|--------|--|--------|
| MONDAY                                       | £13.50 | & Poached Free-range Egg                               | £12.75 |
| 28 Day Dry-aged Aubrey's Rump of Beef        |        | Poached Free-range Chicken Breast, Garlic & Soy Oyster |        |
| TUESDAY                                      | £13.50 | Mushrooms, Pak Choy, Sweet Sesame Dressing             | £15.50 |
| Jimmy Butler's Free-range Shoulder of Pork   |        | Beetroot & Thyme Tart Tatin, Goats' Cheese             |        |
| WEDNESDAY                                    | £13.50 | & Baby Spinach Salad, Balsamic Dressing                | £12.75 |
| Jimmy Butler's Maple & Mustard-glazed Gammon |        | Tidenham Farm Duck Breast & Duck Cottage Pie,          |        |
| THURSDAY                                     | £13.50 | Baby Carrots, Port & Juniper Reduction                 | £19.00 |
| 28 Day Dry-aged Aubrey's Rump of Beef        |        | Pan-fried Sea Bass, Bombay Potatoes, Onion Bhaji       |        |
| FRIDAY                                       | £13.50 | & Cardamom Yoghurt                                     | £16.00 |
| Jimmy Butler's Free-range Shoulder of Pork   |        | Moroccan Spiced Pulled Lamb, Chick Pea & Apricot Stew  | £14.50 |
| SATURDAY                                     | £13.50 | Lobster Shepherd's Pie, Buttered Peas, Lobster Bisque  | £20.00 |
| Jimmy Butler's Maple & Mustard-glazed Gammon |        | Loch Duart Salmon Fishcake & Horseradish Creamed Leeks | £12.00 |
| SUNDAY                                       | £13.50 |  | 2      |
| Rose Sunday Roast & Traditional Trimmings    |        |  |        |

## 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, Charcu <mark>terie</mark> Sauce or Roasted Garlic Butter    | £19.50 |
|---|--------|
| 28 Day Dry-aged Dry Aged 10oz Sirloin Watercress & Chips, Cha <mark>rcute</mark> rie 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

Children are heartily welcome and we are happy to make them small or simplified versions of our dishes. If your child would like a small portion at half price, please ask one of our team. A Service Charge of 10% is added to parties of 6 or more. All tips received go to the team. Our kitchen contains nuts. Please let us know if you suffer from food allergies.

## ROSE & CROWN

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