



Pub's fresh approach



A £200,000 makeover has given The Rose & Crown in Warwick a fresh new look, as EDWARD HYDE reports ...

The Rose & Crown in Warwick has re-opened its doors after a £200,000 refurbishment designed to give it a smart new look and create additional spaces for guests to enjoy.

Manager Suzie Ayling, who oversaw the work, explained that the pub had been completely redecorated inside and out, to give it a stylish new appearance which accentuates all the period features of the building, and add a few new touches to make it an even more welcoming place to visit.

"As well as a fresh look on the outside, we've made the interior more comfortable with new seating, lighting and some lovely

pieces like stained glass and artwork which bring out the interesting features of the pub which people know and love, and make them, well, more rosier and crownier in essence," she says.

"The eatery has an elegant new look and we've also added an extra 20 casual dining covers by turning a space behind the pub into The Yard, a new spot that's perfect for laid-back lunches and drinks with friends. With its name in lights, white-washed brick walls and comfy booth seating, it's a funky place to hang out.

"We've completely transformed the private dining room as well to create The Wood Shed, a really great new place for a bit of a do. It's got



rustic chic mixed up with some quirky antique pieces and plenty of space to sit back and have a special lunch or a momentous meeting."

Head chef Rob Hartwell, winner of the Craft Guild of Chefs Pub Restaurant Chef of the Year 2012, created a new menu for winter, using the pick of the season's crop. Featured dishes include mulled Cornish lamb casserole and creamy mash; pan-fried sea bass with Bombay potatoes, onion bhaji and cardamom yoghurt as well as smoked haddock and king prawn pie with parsley crust and winter greens.

My girlfriend and I enjoyed an overnight stay at The Rose & Crown and, after checking into our room which was situated in a stylish townhouse around the corner, we headed over to the pub for an evening meal. As well as a set menu, there is a daily changing

specials board to choose from. We have very similar tastes when it comes to food so both plumped for the pan-fried scallops with cauliflower puree, crispy bacon, pea and mint dressing, £9 each, for starters, accompanied by a bottle of Prosecco for £25.

The scallops were beautifully tender and plump and the combination of flavours worked extremely well.

We were both feeling healthy so chose the pan-fried cod for our main courses with dauphinoise potatoes and buttered leeks, £16.50, which was a delightfully light healthy choice and extremely tasty.

Sticking together like social golfers, we both copied each other when it came to desserts, ditching the healthy option though and having a calorific sticky toffee pudding and toffee sauce with Jude's vanilla ice-cream, £5.75. A

cup of tea for both of us rounded off a lovely meal in this stylish pub.

Parking is free overnight outside the pub or you can go to one of the many pay and display car parks in town. But if you choose the overnight option, be aware that you only have a limited time in the morning before losing free parking outside the pub so an early breakfast is called for unless you want to get a ticket!

For more information or to book, please contact The Rose & Crown, 30 Market Place, Warwick; call 01926 411117; Visit the website, www.roseandcrownwarwick.co.uk