

LUNCH (Noon - 2.30pm)

STARTERS

- Marinated Feta, Courgette, Broad Bean & Mint Salad 6.50
 Soup of the Day - See Blackboard 5.25
 Ham Hock & Pea Croquettes, Piccalilli Mayonnaise 6.75
 Crispy Whitebait, Soused Cucumber & Fennel,
 Lobster & Lemon Aioli 6.50
 Twice Baked Cheddar Soufflé, Apple & Walnut Salad 7.00
 Thai Crabcakes, Asian Vegetables & Sweet Chilli Sauce 7.75

EITHER/OR Starter/Main

- Superfood Salad of Giant Couscous, Artichoke, Toasted Almond
 & Pomegranate, Labneh Cream Cheese 6.50/12.75
 Pan-fried Scallops & Monkfish Niçoise,
 Free-range Egg & Caper Dressing 9.25/17.50
 Courgette, Sweetcorn & Spring Onion Carnaroli Risotto,
 with or without Maple Bacon Lardons 6.75/13.00
 Free-range Duck & Crunchy Vegetable Salad,
 Toasted Cashews & Oriental Dressing 7.75/14.75

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

MAINS

- Maple-cured Free-range Gammon Rib Eye Steak,
 Poached Egg & Chips 13.50
 Merrifield Farm Duck Breast, Pulled Leg Terrine
 & Roasted Summer Beetroot 19.00
 Aubergine Chilli & Feta Escalope, Pomegranate,
 Tomato & Red Pepper Salad 13.00
 Pan-roasted Cod Fillet & Crispy Cheek,
 Mini Fondant Potato, Pea Purée 16.50
 Free-range Chicken Breast, Classic Caesar Salad,
 Crispy Bacon & Anchovies 14.75
 Fillet of Stone Bass, New Potatoes,
 Charred Summer Vegetables, Tomato Sauce 17.25
 Hot-smoked Salmon Fishcake, Courgette,
 Sun-Blushed Tomato & Pine Nut Salad 13.50
 Low & Slow Harissa Lamb Shoulder, Chickpeas,
 Coriander Yoghurt & Toasted Pitta 16.00

STEAKS

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



- 28 Day Dry-aged 8oz Rump Steak 19.75
 28 Day Dry-aged 10oz Rib Eye Steak 25.00
 28 Day Dry-aged 12oz Sirloin Steak on the Bone 27.00
 All Served with Watercress, Chips & a choice of either Green
 Peppercorn, Roast Garlic & Parsley Butter, Café de Paris
 Grill Garnish - Roast Field Mushrooms, Garlic & Thyme Plum
 Tomatoes & Beer Battered Onion Rings 3.75

SIDES

- New Potatoes, Sea Salt & Minted Butter 3.75
 Chips 3.50
 Green Bean, Fennel & Tomato Salad,
 Mays & Green French Dressing 3.50
 Buttered Courgettes, Peas & Beans 3.75
 Summer Garden Salad, Orange & Shallot Dressing 3.50

ALL DAY (Noon - 6pm)

SOUP & SANDWICHES

- Soup of the Day - See Blackboard 5.25
 Prawn, Crab & Dill Mayonnaise,
 Shredded Gem on White Bloomer 8.50
 Aubrey's Steak Sandwich, Field Mushroom & Mustard Mayo 10.00
 Goats' Cheese & Char-grilled Vegetables, Toasted Pitta 8.00
 Rare Roast Beef, Rocket, Tomato & Horseradish
 on White Bloomer 8.25
 All our Sandwiches come with a choice of Chips or Soup of the Day
 Pulled Chicken, Barbecue Sauce & Slaw in Brioche Bun,
 Skinny Chips 9.75

DELI

- Warm Mini Loaf & Roasted Garlic Butter 2.75
 Puttanesca Olives 2.75

BUTCHER'S BOARD 14.75

- Rare Roast Beef, Ham Hock & Pea Croquettes,
 Air-dried Dorset Pork, Pulled Chicken Sliders,
 Pickles, Chutney & Malted Toast

CHEESE BOARD 13.75

- Tor, Camembert Gillot AOC, Sheep Rustler,
 Double Barrel Poacher, Blue Monday, Chutney,
 Apples, Celery, Garden Chutney & Crackers

VEGGIE BOARD 13.75

- Summer Vegetable Croquettes, Spiced Tomato Houmous
 & Crudités, Courgette & Feta Salad, Puttanesca Olives,
 Cheddar & Sunflower Seed Palmiers & Toasted Pitta

FISH BOARD 14.75

- Crab & Prawn Mayo, Smoked Mackerel Fillets,
 Salt & Pepper Squid, Whitebait & Lemon Mayo,
 Soused Cucumber & Fennel, Malted Toast

ALL DAY MAINS

- Maple-cured Free-range Gammon Rib Eye Steak,
 Poached Egg & Chips 13.50
 Hot-smoked Salmon Fishcake, Courgette,
 Sun-blushed Tomato & Pine Nut Salad 13.50
 Superfood Salad of Giant Couscous, Artichoke,
 Toasted Almond & Pomegranate, Labneh Cream Cheese 12.75
 Coarse-ground Steak Burger, Cheddar Cheese,
 Burger Sauce, Coleslaw, Chips & Onion Rings 12.75
 Add Mushroom, Bacon, Smashed Avocado or Pulled Chicken 1.25

SUMMER AT THE ROSE & CROWN

Hooray for Summer - the season of wonderful British soft
 fruit & the freshest green vegetables, tomatoes & sweetcorn.
 Cornish lamb & day-boat fish are abundant & beautiful.
 And why not celebrate any famous sporting victories
 (or soothe disappointments) with a top-notch English
 sparkling wine?

ROSE & CROWN

roseandcrownwarwick.co.uk twitter.com/therosewarwick facebook.com/therosewarwick
 Have you tried our sister pubs?

ALMANACK
 THE
 KENILWORTH
 thealmanack-kenilworth.co.uk

THE ONE ELM
 STRATFORD-UPON-AVON
 oneelmstratford.co.uk

STAR & GARTER
 LEAMINGTON SPA
 starandgarterleamington.co.uk

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

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.