# 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?

# 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

### VEGGIE BOARD 13.75

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

### CHEESE BOARD 13.75

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

## FISH BOARD 14.75

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

#### 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

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.

# ROSE & CROWN

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