

ALL DAY (Noon - 6pm)

STARTERS

Soup of the Day - See Blackboard 5.50

Warm Crispy Camembert, Fig Relish & Rocket 6.50

Chorizo Croquettes, Pickled Slaw, Aioli 7.00

Roasted Pigeon Breast, Butternut Squash,

Truffle & Pearl Barley Risotto 7.75

Wild Mushroom & Gruyère Tart, Rocket Salad 6.75

Brixham Crab Tian, Pink Grapefruit & Avocado 8.25

EITHER/OR Starter/Main

King Scallops, Crispy Smoked Pork Belly,
Clonakilty Black Pudding, Cauliflower Purée 9.50/18.00
Superfood Salad of Spiced Tofu, Asian Vegetables,
Cashews, Black Pepper & Sesame Dressing 6.50/12.75
Fish Stew, Saffron Rouille & Crusty Bread 7.50/14.50

Sauce, with or without Free-range Ham 7.50/13.50

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

Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream

MAINS

Steak & Ale Pie, Creamy Mash, Winter Greens 14.00

Free-range Chicken Ballotine, Smoked Bacon Dauphinoise,
Baby Leek & Carrot, Madeira Sauce 15.75

Sweet Potato, Chickpea & Coconut Curry,
Pilau Rice, Onion Bhaji 13.50

Enderby Smoked Haddock Fillet, Rarebit Crust,
Buttered Leeks & White Wine Cream 13.75

Pan-fried Sea Bass, Lobster Thermidor Croquette,
Wilted Spinach & Salsify 17.00

Roast Venison, Mini Potato Fondants, Celeriac Purée,
Sloe Gin & Port Sauce 19.75

Market Fish of The Day - See Blackboard
Herb-crusted Pork Rib Eye, Apple & Blue Cheese Tart,

STEAKS

Colcannon Mash & Maple-roasted Carrots 16.50

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 26.00 28 Day Dry-aged 12oz Sirloin Steak on the Bone 27.50

All Served with Rocket, Chips & a choice of either Truffle Butter, Green Peppercorn Sauce or Garlic & Parsley Butter

Grill Garnish - Roast Field Mushrooms, Garlic & Thyme Plum Tomatoes & Beer-battered Onion Rings 3.75

SIDES

Chips 3.50

Baby Jackets & Sour Cream 3.50

Rocket & Parmesan Salad, Balsamic Dressing 3.75

Honey & Thyme-roasted Carrots & Parsnips 3.75

Savoy Cabbage, Bacon & Hazelnuts 3.75

SOUP & SANDWICHES

Soup of the Day - See Blackboard 5.50

Warm Fish Goujons, Lettuce & Tartare Sauce Roll 8.50

Roast Meat Roll of the Day & Gravy 9.75

Cheddar, Carrot Relish & Rocket on Granary 8.00

All our sandwiches come with a choice of chips or soup of the day

DELI

Warm Mini Loaf & Roasted Garlic Butter 3.00
Puttanesca Olives 3.00

BUTCHER'S BOARD 14.75

Brown Sugar & Mustard-glazed Ham, Ibérico Chorizo & Tomato Stew, Venison Salami, Chorizo Croquettes, Celeriac Remoulade, Pickles & Granary Toast

CHEESE BOARD 14.00

Camembert Gillot AOC, Pavé Cobble, Ouicke's Goats' Milk Clothbound Cheese, Wyfe of Bath, Cropwell Bishop Organic Stilton, Water Biscuits & Rye Wafers, Apples & Celery, Fig Chutney

VEGGIE BOARD 13.75

Flat Mushrooms, Spinach & Brie, Tomato Houmous & Crudités, Parsnip & Cheddar Cakes, Carrot Relish, Baby Leaves & Toasted Pitta Bread

FISH BOARD 14.75

Fish Goujons & Lemon Mayo, Smoked Mackerel Fillet, Taramasalata, Smoked Haddock Rarebit, Beetroot Relish & Toasted Pitta Bread

ALL DAY MAINS

Enderby Smoked Haddock Fillet, Rarebit Crust,
Buttered Leeks & White Wine Cream 13.75
Herb Pancakes, Spinach & Mushroom Stuffing,
Gruyère Cream Sauce, with or without Free-range Ham 13.50
Superfood Salad of Spiced Tofu, Asian Vegetables,
Cashews, Black Pepper & Sesame Dressing 12.75
Coarse-ground Steak Burger, Cheddar Cheese,

Burger Sauce, Coleslaw, Chips & Onion Rings 13.00
Add Mushroom, Bacon, Smashed Avocado
or Ibérico Chorizo & Tomato Relish 1.25

DINING AT THE ROSE & CROWN

We always serve the good stuff – cooked from scratch by real chefs – because that's what we want to eat ourselves.
All our chicken, eggs and pork are free-range. Our beef is British, grass-fed and dry-aged for unmatched flavour. Our lamb is Cornish and most of our fish comes from the Brixham day-boats.
We buy the best British fruit and vegetables in season, for maximum quality and value.

ROSE & CROWN

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

Have you tried our sister pubs?

