

## LUNCH (Noon - 2.30pm)

### 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  
Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream  
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.

### 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,  
Colcannon Mash & Maple-roasted Carrots 16.50

### 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 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

## ALL DAY (Noon - 6pm)

### 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,  
Quicke'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?

**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.