

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.

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

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



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

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

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KENILWORTH
thealmanack-kenilworth.co.uk

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