

SUMMER AT THE ROSE & CROWN

Hooray for Summer - the season of wonderful British soft fruit and the freshest green vegetables, tomatoes & sweetcorn. Cornish lamb and day-boat fish are abundant & beautiful.

Pots

Choose any of the dishes below as a pot (3.75) or a board (13.75 for 4 pots)

FISH

Whitebait & Lemon Mayonnaise Chilli-roasted Salmon, Asian Slaw & Peanuts Smoked Mackerel Pâté & Cucumber Sticks Mini Fishcakes & Sour Cream

BUTCHER'S

Fillet Steak, Green Beans & Tomato Salad Salt Beef Croquettes, Mustard Mayonnaise Sweet & Spicy Free-range Chicken Wings Pulled Smoked Ham & Piccalilli

VEGGIE

Warm Crispy Camembert & Tomato Chutney Red Lentil Falafels & Chilli Yoghurt Superfood Salad of Char-grilled Vegetables & Wholegrains, Spiced Labneh, Sun-dried Tomato Dressing Red Peppers, Spinach & Cannellini Beans

BREADS & OLIVES 3.00

Toasted Sourdough & House Butter Warm Mini Bloomer & Garlic Butter Toasted Pitta & Tomato Houmous Puttanesca Olives

STARTERS

Warm Crispy Camembert, Tomato Chutney & Rocket 7.00 Soup of the Day - See Blackboard 5.50 Salt Beef Croquettes, Piccalilli & Rocket 7.00

Sesame-crusted Halloumi, Green Beans, Broccoli, Cashew, Miso & Tahini Dressing 6.75 Ploughman's Salad - Pulled Bacon, Balsamic Onions, Cheddar, Croutons & Mustard Dressing 7.25 Brixham Crab, Potato Blini & Sour Cream, Spring Onion Salsa 9.00

EITHER/OR

Starter/Main

Free-range Mojo Chicken, Edamame Bean & Brown Rice Salad 7.75/15.00 Seared Tuna Niçoise, Free-range Egg, Caper Dressing 9.50/18.50

Superfood Salad of Char-grilled Vegetables & Wholegrains, Spiced Labneh, Sun-dried Tomato Dressing 7.25/14.00 This includes a discretionary 25p contribution to The Peach Foundation, which supports education & promotion of healthy eating, sports & conservation in Africa.

Pan-Seared Sea Bream, Sautéed Artichokes, Slow-roasted Tomatoes, Basil Dressing 8.25/16.00

Pan-fried Stone Bass, Samphire, Clams & New Potatoes, Lemon Butter Sauce 17.00 Free-range Flat Iron Chicken, Confit Garlic, Butter & Lemon, Skinny Chips 15.75 Jimmy Butler's Pork Schnitzel, Tomato & Caper Relish, Rocket & Parmesan Salad 14.50 Aubergine & Mozzarella Parmigiana, Basil & Pine Nut Salad 13.75 Cornish Rack of Lamb, Potato Terrine, Cavolo Nero, Warm Tomato & Basil Dressing 21.00 Hot-smoked Salmon Fishcake, Summer Salsa & Sour Cream 13.75 Slow & Low - Jerk Beef Dandy Ribs, Sweet Potato Wedges, Cornbread, Pineapple & Chilli Slaw 16.75 What's The Fish? See Blackboard

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 225g Rump Cap Steak 19.75 28 Day Dry-aged 280g Flat Iron Steak 22.50 28 Day Dry-aged 280g Rib Eye Steak 26.00

Aubrey Allen

All Served with Watercress, Chips & a choice of either Peppercorn or Chimichurri Sauce

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

SIDES

Chips 3.50 New Potatoes, Sea Salt & Minted Butter 3.75 Rocket & Parmesan Salad, Balsamic Dressing 3.75 Buttered Courgettes, Peas & Beans 3.75 Summer Garden Salad, Orange & Shallot Dressing 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

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