



ROSE & CROWN

WARWICK

MAKING LIFE PEACHY

WINTER AT THE ROSE & CROWN



Winter is a wonderful time to eat hearty and comforting food. Our beef is British, grass-fed and dry-aged for unmatched flavour. All our chicken, eggs and pork are free-range. Our lamb is Cornish and most of our native fish is landed from coastal day-boats. We always serve the good stuff – cooked from scratch by real chefs.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

DELI BOARD 15.50

Devon Crab on Buttered Crumpets
Sweet & Spicy Free-range Chicken Wings
Cured-salmon Goujons, Sesame Miso Dip
Venison & Pheasant Terrine, Plum & Ginger Chutney

VEGGIE BOARD 14.50

Soy & Chilli Marinated Aubergine
Tomato Houmous & Toasted Pitta
Beetroot, Fennel, Walnut & Wild Rice Salad
Spiced Cauliflower Salad

STARTERS

Butternut Squash Soup, Toasted Seeds & Croutons 5.75
Warm Crispy Camembert, Tomato Chutney & Rocket 7.00
Venison & Pheasant Terrine, Plum & Ginger Chutney, Toasts 7.50
Brixham Crab Cakes, Sweet Chilli Sauce, Cucumber & Coriander Salad 8.25
Pan-seared Native Scallops, Cauliflower Purée, Potato Cake, Black Pudding & Pickled Apple 10.50 / 19.75
Dorset Chorizo, Peppers & Kale, Free-Range Fried Egg & Grilled Bloomer 7.75 / 14.75
Beetroot, Fennel, Walnut & Wild Rice Salad, Orange & Shallot Dressing 6.50 / 12.50
Add Free-range Chicken 2.50 or Feta 2.00

MAINS

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
Pan-fried Sea Bass Fillets, Wild Mushroom, Spinach & Potato Fricassée, Salsa Verde 16.75
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 14.50
Severn & Wye Haddock Smokie, Crusty Bread 14.50
Moroccan-spiced Vegetable & Chickpea Tagine, Beetroot Barley & Toasted Hazelnuts 13.25
Slow & Low Cornish Lamb Shank, Cavolo Nero, Red Wine & Bean Ragù 17.75
Merrifield Duck Breast, Kale, Dauphinoise Potato, Port & Blackberry Jus 21.00
What's the Fish? - See Blackboard

STEAKS

28 Day Dry-aged 8oz Rump 19.50
28 Day Dry-aged 8oz Sirloin 24.50

Butcher's Steak of the Day - See Blackboard

All served with Chips, Slow-roasted Tomato, Watercress & a choice of Béarnaise or Peppercorn

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness.

Aubrey Allen
The Chef's Butcher

SIDES

Skinny Chips 3.50 Onion Rings 3.50 Chips 3.50 Garden Salad, Beetroot & Thyme Dressing 3.75
Beetroot, Fennel, Walnut & Wild Rice Salad 3.75 Dauphinoise Potato 3.75
Creamed Spinach 2.75 Maple & Thyme-roasted Chantenay Carrots 2.75

The Winter salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.

www.makinglifepeachy.com

Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

A 10% service charge is added to parties of six or more. All tips go to the team.