

SUNDAY BEST AT THE ROSE & CROWN

There is nothing that defines the British like Sunday lunch – the French even call us “Les Rosbifs”.
And there is nothing like a quality Sunday roast in your local pub with family and friends.
You are heartily welcome, and the more good things you call for, the welcomer you are!

BREADS & OLIVES

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00 Spiced Almonds 3.00

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50

Soup of the Day - See Blackboard 5.50

Pan-seared Native Scallops, Cauliflower Purée, Crispy Serrano Ham 10.50

Smoked Ham Croquettes, Piccalilli Mayonnaise 7.50

Severn & Wye Smoked Salmon, Soused Cucumber, Lemon Crème Fraîche 7.50

Sunday Deli Plates - Whipped Goats' Cheese Croûtes, Crushed Peas & Broad Beans,

Breaded Whitebait & Chilli Mayonnaise, Spiced Lamb Koftas & Toasted Pitta, Tomato Houmous & Toasted Pitta 14.50

EITHER/OR

Honey & Mustard Pig Cheeks, Spring Onion Hash Browns & Slaw 8.50 / 15.75

Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds & Harissa Dressing 6.75 / 12.75

Add Chicken, Grilled Halloumi or Poached Salmon 2.00

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

SUNDAY ROASTS

All served with Roast Potatoes, Seasonal Vegetables,
Roasted Roots, Yorkshire Pudding & Jugs of Gravy

Aubrey's Dry-aged Rump of Beef 15.25

Jimmy Butler's Free-range Leg of Pork & Crackling 15.00

Roast of the Day - See Blackboard

Spring Vegetable Wellington 13.50

MAKE THE MOST OF YOUR ROAST

Free-range Pork & Sage Stuffing 3.50

Cauliflower Cheese 3.75

Braised Red Cabbage 3.50

MAINS

Aubrey's 28 Day Dry-aged 225g Sirloin Steak, Rocket, Slow-roasted Plum Tomato & Chips 25.00

Pan-fried Sea Bream, Samphire, Saffron Potatoes, Chervil Butter Sauce 17.50

Beer-battered Fish & Chips, Peas & Tartare Sauce 13.50

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75

Slow-cooked Pork Belly, Dauphinoise Potatoes, Black Pudding, Apple & Cider Sauce 17.50

SIDES

Garden Salad, Orange & Shallot Dressing 3.75 Rustic or Skinny Chips 3.50

Buttered Purple Sprouting Broccoli & Toasted Almonds 2.75

PUDDINGS

Crumble of the Day - served at the table with Custard 6.25

Lemon Meringue Parfait, Raspberry Syrup 6.25

Pannacotta, Poached Rhubarb & Ginger Brittle 6.25

Orange Polenta Cake, Blackcurrant Sorbet 6.25

Chocolate Delice, Chantilly Cream 6.50

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 6.50

Cheese Plate – Gillot Camembert, Rosary Goats' Cheese, Wookey Hole Cave Aged Cheddar,
Water Biscuits, Apples & Celery, Fig Chutney 7.75

3 scoops of Jude's Ice Creams or Sorbets 5.75

Vanilla, Chocolate Orange, Strawberry or Salted Caramel, Blackcurrant or Raspberry Sorbet

Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 4.75

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

Children are heartily welcome and 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.