



ROSE & CROWN

WARWICK

MAKING LIFE PEACHY

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. And we can't wait for the native lobsters to arrive – watch out for them on special.

DELI BOARDS

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

VEGGIE BOARD 14.50

Warm Crispy Camembert Wedges & Tomato Chutney
Spiced Tomato Houmous & Toasted Pitta
Char-grilled Mediterranean Vegetables & Pesto
Summer Vegetable Salad, Orange & Toasted Cashews, Oriental Dressing

FAVOURITES BOARD 15.00

A Selection of Dorset Charcuterie
Warm Crispy Camembert Wedges & Tomato Chutney
Shell on Prawns & Garlic Mayonnaise
Spiced Tomato Houmous & Toasted Pitta

BUTCHER'S BOARD 15.00

Free-range Chicken & Chorizo Terrine, Red Pepper Jam
Harissa Pulled Lamb Salad, Mint Yoghurt
A Selection of Dorset Charcuterie
Chicken Wings & Spicy Ketchup

FISH BOARD 15.00

Shell on Prawns & Garlic Mayonnaise
Severn & Wye Smoked Salmon, Brown Bread & Butter
Taramasalata & Croûtes
Fish Goujons & Lemon Mayonnaise

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50

Soup of the Day - See Blackboard 5.50

Free-range Chicken & Chorizo Terrine, Red Pepper Jam, Granary Toast 7.50

Olive & Sun-dried Tomato stuffed Artichokes, Pesto Mayonnaise 6.75

Vodka-cured Salmon, Horseradish Crème Fraîche, Soused Summer Vegetables 7.75

Potted Brixham Crab & Crayfish Cocktail, Crisp Bread, Apple & Radish Salad 8.50

EITHER/OR

Starter/Main

Bang Bang Chicken Salad, Cucumber & Peanuts, Sesame Dressing 7.75 / 14.75

Pan-seared Native Scallops, Pea, Broad Bean & Bacon Risotto, Lemon Dressing 10.50 / 19.75

Grilled Mackerel, Lemon & Herb Potatoes, Sauce Vierge 7.50 / 14.25

Summer Vegetable Salad, Orange & Toasted Cashews, Oriental Dressing 6.50 / 12.50

Add Crispy Duck 2.50 or Halloumi 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.

MAINS

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

Pan-fried Cod Supreme, Samphire, Clams & New Potatoes, Lemon Butter Sauce 17.00

Cornish Lamb Shepherd's Pie & Hispi Cabbage 14.25

Aubergine & Smoked Mozzarella Parmigiana, Rocket & Pine Nut Salad, Salsa Verde 13.25

Pan-seared Duck Breast, Edamame Bean, Tenderstem Broccoli, & Bulgar Wheat Salad, Cherry Dressing 19.75

Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise 13.75

Slow & Low - Korean-glazed Pork Hock, Kimchi Slaw & Sesame Courgettes 15.75

What's the Fish? – See Blackboard

STEAKS

28 Day Dry-aged 8oz Bavette Steak 18.50

Butcher's Steak of the Day - See Blackboard

28 Day Dry-aged 8oz Sirloin Steak 25.00

All Served with Rocket, Chips, Slow-roasted Tomato & a choice of either Peppercorn or Béarnaise Sauce

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

Rustic Chips 3.50 Skinny Chips 3.50 New Potatoes & Minted Butter 2.50 Garden Salad, Orange & Shallot Dressing 3.75

Summer Vegetable Salad, Toasted Cashews & Oriental Dressing 3.75 Hispi Cabbage & Peas 2.50 Green Beans & Shallots 2.75

Beer-battered Onion Rings 3.50

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.

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

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