

MAKING LIFE PEACHY

LUNCH 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

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

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

FISH BOARD 15.00

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

MONDAY - FRIDAY FIXED PRICE LUNCH

Choose two courses from the Starters, Either/Ors & Classics for 13.75

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, Cucumber & Peanut Salad, Sesame Dressing 7.75 / 14.75 Grilled Mackerel, Lemon & Herb Potatoes, Sauce Vierge 7.50 / 14.25 Summer Vegetable Salad, 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.

CLASSICS

Ploughman's Lunch - Maple-cured Gammon, Wookey Hole Cheddar, Cherry Tomatoes, Chutney & Mini Bloomer 13.75

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

Spinach & Feta Cheese Tart, Greek Salad, Mint Yoghurt 12.75

Cornish Lamb Shepherd's Pie & Hispi Cabbage 14.25

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.50

Add Free-range Bacon, Mushroom or Onion Rings 1.75

MAINS

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

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

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

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

28 Day Dry-aged 8oz Bavette Steak, Chips, Rocket, Slow-roasted Plum Tomato & Béarnaise Sauce 18.50

Butcher's Steak of the Day - See Blackboard

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

SANDWICHES

Aubrey's Steak Bloomer - Dry-aged Flat Iron Steak & Red Onion Jam, Watercress, Horseradish & Chips 12.75

Warm Fish Goujons, Lettuce & Tartare Sauce Roll 7.25

Cheddar & Tomato Chutney on Granary 6.75

Add Chips or Soup of the Day 1.50

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

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