

SUNDAY BEST AT THE ROSE & CROWN

We are serious about Sunday roast in our pubs which is why you'll find at least three seasonal choices on our menu. Settle in with your family and friends for top-quality beef from Aubrey Allen, Jimmy Butler's free-range pork or our delicious vegetarian roast with all the glorious trimmings. It's an old-age favourite for a reason and long may it continue.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

Favourites Board - Devon Crab on Buttered Crumpets, Sweet & Spicy Free-range Chicken Wings, Cured-salmon Goujons, Sesame Miso Dip, Duck Rillettes, Chutney & Croûtes 15.00

STARTERS

Breaded Camembert, Tomato Chutney & Rocket 7.00

Autumn Minestrone Soup & Salsa Verde 5.75

Brixham Crab Cakes, Sweet Chilli Sauce, Cucumber & Coriander Salad 7.75

Duck Rillettes, Plum Chutney & Toasted Sourdough 7.50

Pan-seared Native Scallops, Cauliflower Purée, Potato Cake, Black Pudding & Pickled Apple 10.50 / 19.75

Warm Ibérico Chorizo & Poached Egg Salad, Croutons & Sherry Dressing 7.75 / 14.75

Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 6.50 / 12.50

Add Free-range Chicken 2.50 or Feta 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 Carrots, 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 Day – See Blackboard

Autumn 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 8oz Sirloin Steak, Chips, Watercress, Slow-roasted Tomato & Béarnaise Sauce 24.50

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

Sri Lankan Butternut Squash & Red Lentil Curry, Wild Rice & Roti Bread 13.25

Pan-fried Sea Bass Fillets, Wild Mushroom, Spinach & Potato Fricassée, Salsa Verde 16.75

SIDES

Garden Salad, Orange & Shallot Dressing 3.75 Rustic or Skinny Chips 3.50 Creamed Spinach 2.75

PUDDINGS

Crumble of the Day - served at the table with Custard 6.00

Crème Brûlée & Shortbread 6.25

Chocolate Brownie & Jude's Salted Caramel Ice Cream 6.25

Blackberry Cheesecake, Apple & Vanilla Compote 6.25

Steamed Treacle & Ginger Sponge, Custard 6.25

Tiramisu Sundae 6.25

Jude's Ice Creams or Sorbets 5.75

(Choose three from Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Mango Sorbet)

Cheese Plate – Brie de Nangis, Winterdale Cheddar, Blue Monday, Chutney, Water Biscuits & Apple 7.75

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.

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.

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