



ROSE & CROWN

WARWICK

MAKING LIFE PEACHY

AUTUMN AT THE ROSE & CROWN



Autumn brings us wonderful things - berries and mushrooms, apples and pears, game, pies and hearty slow braises. We always serve the good stuff because it's what we want to eat ourselves.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

DELI BOARD 15.00

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

VEGGIE BOARD 15.00

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

STARTERS

Autumn Minestrone Soup & Salsa Verde 5.75

Warm Crispy Camembert, Tomato Chutney & Rocket 7.00

Duck Rillettes, Plum Chutney & Toasted Sourdough 7.50

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

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

Warm Free-range 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

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

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

Sri Lankan Butternut Squash & Red Lentil Curry, Wild Rice & Roti Bread 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 Cap 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 & Wild Rice Salad, Orange & Shallot Dressing 3.75 Dauphinoise Potato 3.75

Creamed Spinach 2.75 Maple & Thyme-roasted Chantenay Carrots 2.75

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.