



ROSE & CROWN

WARWICK

MAKING LIFE PEACHY

SPRING AT THE ROSE & CROWN



We always serve the good stuff. In Spring we enjoy the earliest and best asparagus, Yorkshire rhubarb and superb farmhouse cheeses. As the days lengthen and sunshine returns we can once again look forward to sitting outside with a glass of our favourite wine and a plate of something delicious.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

DELI BOARD 16.25

Buttermilk Chicken & Sriracha Mayonnaise
Masala-spiced Fishcake, Lemon & Chilli Pickle
Dorset Air-dried Ham & Cornichons
Poached & Smoked Salmon Pâté, Croûtes

VEGGIE BOARD 14.75

Halloumi & Avocado Taco, Crunchy Slaw
Cheddar & Potato Sausage Roll
Spiced Tomato Houmous & Toasted Pitta
Edamame Beans, Soy & Ginger Dressing

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50
Soup of the Day - See Specials 5.75
Sea Salt & Szechuan Pepper Squid, Sweet Chilli Sauce 7.75
Free-range Chicken & Ham Hock Croquettes, Leek Relish, Wholegrain Mustard Mayonnaise 7.75
Native Crab Cocktail, Avocado & Tomato Salsa, Crispy Taco 8.75
Crispy Duck Salad, Pak Choi, Mooli & Carrot, Peanuts, Oriental Dressing 7.50 / 15.00
Pan-seared Native Scallops, Spring Vegetable Risotto & Parmesan Crisp 11.00 / 19.75
Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds, Harissa Dressing 6.75 / 13.50
Add Buttermilk Chicken, Avocado or Feta 2.50

MAINS

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 16.50
Pan-fried Sea Bass, New Potatoes, Fine Beans, Saffron & Garlic Sauce 16.75
Free-range Chicken & Ham Pie, Mash, Hispi Cabbage & Gravy 14.75
Morel & Pea Tart, Truffle Hollandaise, Rocket, Radish & Beetroot Salad 13.75
Cornish Lamb Pavé & Braised Breast, Dauphinoise Potatoes, Tenderstem Broccoli, Shallot & Thyme Jus 21.50
Slow & Low Glazed Pork Belly, Hash Browns & Apple Slaw 17.25
Sri Lankan Sweet Potato & Cashew Nut Curry, Chapati Bread, Lemon & Chilli Pickle, Coconut Sambal 14.50
Pan-fried Salmon, Crushed New Potatoes, Buttered Leeks, White Wine Velouté 15.50

STEAKS

28 Day Dry-aged 8oz Rump Cap Steak, Chips & Rocket 19.75
28 Day Dry-aged 10oz Rib Eye Steak, Chips & Rocket 27.50
Butcher's Steak of the Day - See Specials
Add your choice of Béarnaise or Peppercorn Sauce

Aubrey Allen
The Chef's Butcher

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

SIDES

Rustic Chips 3.75 Spring Vegetable Salad, Orange & Shallot Dressing 3.75 Skinny Chips 3.75
Tenderstem Broccoli & Herb Crumb 2.75 Buttered New Potatoes 2.75
Green Salad & Soft Herbs, Avocado Dressing 3.75 Beer-battered Onion Rings 3.50

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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.

A 25p contribution from every Superfood Salad sold supports The Peach Foundation; supporting education and promotion of healthy eating, sports and conservation in Kenya.