



ROSE & CROWN

WARWICK

MAKING LIFE PEACHY

LUNCH AT THE ROSE & CROWN



Summer's here - time for beautiful British soft fruit, and the best green vegetables, tomatoes and salads. Cornish lamb and day-boat fish are plentiful and delicious now - and look out for native lobsters in our specials.

DELI

Warm Mini Bloomer & Garlic Butter 3.25	Campagnola Olives 3.00	Dorset Charcuterie & Cornichons 4.50
BUTCHER'S BOARD 16.25	FISH BOARD 15.50	VEGGIE BOARD 14.75
Buttermilk Chicken & Chipotle	Scottish Smoked Salmon & Capers	Spinach Pakoras & Coconut Yoghurt
Blythburgh Ham Hock Terrine	Warm Fish Goujon Taco	Spiced Tomato Houmous & Pitta
Meatballs & Red Pepper Sauce	Salt Cod Fritters & Saffron Aioli	Buffalo Cauliflower & Chipotle
Dorset Charcuterie & Cornichons	Pissaladière	Courgette & Feta Salad

MONDAY-FRIDAY FIXED PRICE LUNCH

Choose two or three courses from Starters, Classics or Puddings for 14.75 / 17.75

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50
Summer Minestrone Soup, Pesto & Salsa Verde 5.75
Cornish Mackerel, Confit Beetroot, Horseradish Crème Fraîche & Crispy Shallots 7.50
Brixham Crab & Avocado Tart, Poached Egg & Hollandaise Sauce 8.75
Blythburgh Ham Hock Terrine, Piccalilli, Granary Toast 7.75
Free-range Chicken Caesar Salad, Crispy Bacon & Anchovies 8.50 / 15.50
Watermelon, Fennel & Radish Salad, Bulgar Wheat, Sesame & Ponzu Dressing 7.00 / 14.00
<i>Add Crispy Duck, Salmon or Halloumi 2.50</i>

CLASSICS

Free-range Chicken & Ham Pie, Mash, Hispi Cabbage & Gravy 14.75
Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise 14.50
Wild Mushroom & Pea Tart, Truffle Hollandaise, Rocket, Radish & Beetroot Salad 13.75
Classic Moules Marinière & Skinny Fries 13.50
Red Pepper & Tomato Risotto, Grilled Artichokes, Piquillo Peppers, Pesto & Pangrattato 14.25
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish & Chips 13.75
<i>Add Free-range Bacon, Mushroom or Onion Rings 2.00</i>

MAINS

Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad 16.00
Pan-fried Sea Bass, Fennel Purée, Samphire & Butter Sauce 16.75
Aubergine & Feta Escalope, Pomegranate & Rocket Salad 13.75
Rump of Cornish Lamb, Pea Purée, Sautéed Potatoes, Mint Jus 22.50
Slow & Low Korean-gazed Pork Hock, Kimchi Slaw, Crispy Noodles 17.25
28 Day Dry-aged 8oz Rump Cap Steak, Chips & Béarnaise 19.75
<i>Add Grill Garnish of Confit Tomatoes, Herb-crusting Mushrooms & Roasted Shallots 3.75</i>

SANDWICHES

Ham Hock & Piccalilli on Granary 6.25
Warm Fish Goujon Roll, Lettuce & Tartare Sauce 6.25
Char-grilled Halloumi, Avocado & Crunchy Slaw Corn Taco 5.75
<i>Add Chips, Salad or Soup 2.50</i>

SIDES

Rustic Chips 3.75	Skinny Fries 3.75
Green Salad & Soft Herbs, Avocado Dressing 3.75	Buttered New Potatoes 2.75
Wedge Salad, Ranch Dressing & Crispy Bacon 3.75	Beer-battered Onion Rings 3.50
	Creamed Spinach 3.00

PUDDINGS

Warm Chocolate Fondant, Vanilla Ice Cream, Peanut Brittle & Toffee Popcorn 7.25
Strawberry Daiquiri Parfait, Macerated Strawberries, Pistachio Crumble 6.50
Vegan Coconut Pavlova, Mango & Passionfruit Coulis 6.25
Treacle Tart, Clotted Cream 6.50
Black Cherry Cheesecake 6.50
Salcombe Dairy Ice Creams & Sorbets 5.75
(Madagascan Vanilla, Rum & Raisin, Belgian Chocolate or Honeycomb, Mango or Raspberry Sorbet)
Cheese Plate - Three Summer Cheeses, Chutney, Apple & Water Biscuits 7.75
Mini Pud of the Day or Single Smidgen of Cheese & your Choice of Coffee or Tea 5.50

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