

# 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 PLATES

Warm Mini Bloomer & Garlic Butter 3.25	Buttermilk Chicken & Chipotle Mayo 4.75	Campagnola Olives 3.00
Honey & Mustard Cocktail Sausages 4.00	Whitebait & Aioli 4.00	Beetroot Falafel, Vegan Mayo & Chives 4.50
Single Smidgen of Cheese 3.50	Severn & Wye Smoked Salmon, Brown Bread & Capers 4.75	
Dorset Charcuterie & Cornichons 4.00	Prawns, Marie Rose & Baby Gem 4.25	
Spinach Pakoras & Coconut Yoghurt 4.50	Tomato Houmous, Toasted Seeds & Pitta 4.00	

## 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
Seared Native Scallops in Shell, Courgette & Spring Onion Salad, Lemongrass Dressing 11.50

## EITHER/OR

Starter / Main

Free-range Chicken Caesar Salad, Crispy Bacon & Anchovies 8.50 / 15.50
Moules Marinière & Crusty Bread 7.25 / 14.00
Watermelon, Fennel & Radish Salad, Bulgar Wheat, Sesame & Ponzu Dressing 6.75 / 13.50
<i>Add Crispy Duck, Salmon or Halloumi 2.50</i>

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

## 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
Wild Mushroom & Pea Tart, Truffle Hollandaise, Rocket, Radish & Beetroot Salad 13.75
Free-range Chicken & Ham Pie, Mash, Hispi Cabbage & Gravy 14.75
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish & Skinny Fries 13.75
<i>Add Free-range Bacon, Mushroom or Onion Rings 2.00</i>
Beer-battered Fish & Chips, Peas, Tartare Sauce 14.25
Rump of Cornish Lamb, Pea Purée, Sautéed Potatoes, Mint Jus 22.50
Slow & Low Korean-glazed Pork Hock, Kimchi Slaw, Crispy Noodles 17.25
Red Pepper & Tomato Risotto, Grilled Artichokes, Piquillo Peppers, Pesto & Pangrattato 14.25
Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise 14.50
28 Day Dry-aged 8oz Rump Cap Steak, Chips & Béarnaise 19.75
<i>Add Grill Garnish of Confit Tomatoes, Herb-crusting Mushrooms &amp; Roasted Shallots 3.75</i>

## SANDWICHES

Ham Hock & Piccalilli on Granary 6.25
Warm Fish Goujon Roll, Baby Gem & Tartare Sauce 6.25
Char-grilled Halloumi, Avocado & Crunchy Slaw Wrap 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 Cream & 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 & 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.



ROSE & CROWN  
WARWICK

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MAKING LIFE PEACHY

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