

SUNDAY BEST AT THE ROSE & CROWN

We are serious about Sunday roast in our pubs. 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 Dorset Charcuterie & Cornichons 4.00
Sunday Board - Buttermilk Chicken & Chipotle, Spinach Pakoras & Coconut Yoghurt,
Severn & Wye Smoked Salmon, Spiced Tomato Houmous & Pitta 15.75

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
Add Duck, Salmon or Halloumi 2.50

SUNDAY ROASTS

All served with Roast Potatoes, Seasonal Vegetables,
Roasted Roots, Yorkshire Pudding & Jugs of Gravy

Aubrey's Dry-aged Rump of Beef 15.75
Jimmy Butler's Free-range Leg of Pork & Crackling 15.25
Roast of the Day – See Blackboard
Summer Vegetable Wellington 14.00

MAKE THE MOST OF YOUR ROAST

Free-range Pork & Sage Stuffing 3.50
Cauliflower Cheese 3.75
Braised Red Cabbage 3.50
Creamed Spinach 3.00

MAINS

Free-range Chicken Milanese, Garlic & Sage Butter, Skinny Fries or Green Salad 16.00
Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise 14.50
28 Day Dry-aged 8oz Rump Cap Steak, Chips & Béarnaise 19.75
Wild Mushroom & Pea Tart, Truffle Hollandaise, Rocket, Radish & Beetroot Salad 13.75
Pan-fried Sea Bass, Fennel Purée, Samphire & Butter Sauce 16.75

SIDES

Rustic Chips 3.75 Green Salad & Soft Herbs, Avocado Dressing 3.75 Skinny Fries 3.75

PUDDINGS

Crumble of the Day - served at the table with Custard 6.25
Chocolate Brownie & Vanilla Ice Cream, Peanut Brittle & Toffee Popcorn 6.25
Treacle Tart, Vanilla Mascarpone 6.50
Vegan Coconut Pavlova, Mango & Passionfruit Coulis 6.50
Salcombe Dairy Ice Cream or Sorbets 5.75
(Madagascan Vanilla, Rum & Raisin, Belgian Chocolate or Honeycomb, Mango or Raspberry Sorbet)
Cheese Selection - Choose four 10.50 / Choose three 7.75
Brie De Nangis, Golden Cross, Godminster Cheddar or Shropshire Blue, with Chutney, Water Biscuits & Apple

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.