



AUTUMN AT THE ROSE & CROWN

APÉRITIFS

Champagne Piper-Heidsieck Cuvée Brut NV, France 8.75
Marilyn Monroe's favourite, served at the Oscars.

Aperol Spritz 8.00
A mix of Aperol, Prosecco & soda. Perfect pre-dinner.

Kir Royale 9.00
Champagne Piper-Heidsieck & Blackcurrant Liqueur.

BREAD & OLIVES

Warm Mini Bloomer & Garlic Butter 3.25

Campagnola Olives 3.00

Artisan Breads & Butters 4.25

DELI PLATES

CHOOSE ANY THREE FOR 12.00

Buttermilk Chicken & Chipotle Mayo 4.75

Halloumi Fries & Bloody Mary Ketchup 4.50

Dorset Charcuterie & Cornichons 4.00

Whitebait & Aioli 4.00

Tomato Houmous, Dukkah & Toasted Pitta 4.00

Beetroot Falafel & Coconut Yoghurt 4.50

Severn & Wye Smoked Salmon, Brown Bread & Capers 4.75

Honey & Mustard Chipolatas 4.00

STARTERS

Breaded Camembert, Tomato Chutney & Rocket 7.50

Artichoke & Onion Soup, Crispy Bacon & Seed Crumb 5.75

Pulled Pork & Chorizo Croquettes, Sweet Red Pepper,
Sherry Dressing 7.50

Potted Native Crab, Toasted Sourdough 8.75

Gin & Orange-cured Salmon, Crème Fraîche,
Poppy Seed Tuille 7.50

Buffalo Cauliflower Wings & Chipotle 6.50

Creamy Garlic Mushrooms on Sourdough Toast 7.25

Native Scallops, Cauliflower Purée, Black Pudding
& Pickled Apple 11.00

CHEESE

Our cheeses change with the season & are all served ripe
and ready with chutney, apple & water biscuits

Choose from:

Gillot Camembert

Ashlynn Goats

Winterdale Cheddar

Beauvale Blue

All four cheeses 10.50

Any three cheeses 7.75

A single smidgen of cheese 3.75

EITHER / OR

Bang Bang Chicken, Cucumber & Peanut Salad,
Sesame Dressing 7.50 / 14.50

Poached & Smoked Salmon Fishcake,
Wilted Spinach & Lemon Butter Sauce 7.50 / 14.50

Warm Salad of Balsamic-roasted Peppers & Fennel,
Avocado, Tomato & Lentils, Maple Dressing 6.00 / 11.50

Add Free-range Chicken or Grilled Halloumi 2.50

MAINS

Free-range Chicken Milanese, Garlic & Sage Butter,
Skinny Fries or Green Salad 16.00

Pan-fried Sea Bream, White Bean Cassoulet & Clams 16.75

Butcher's Steak of the Day – See Blackboard

Maple-roasted Beetroot, Pearl Barley, Goats' Cheese & Pine Nuts 13.75

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 14.50

28 Day Dry-aged 8oz Rump Cap Steak, Chips & Rocket 19.75

Add Béarnaise or Peppercorn Sauce

Venison Haunch, Parmesan & Herb Crust,
Butternut Squash, Kale & Truffle Jus 23.00

Grilled Calves Liver, Smoked Bacon, Kale & Mash 17.50

Sri Lankan Sweet Potato & Cashew Curry, Chapati,
Lime Pickle, Coconut Sambal 14.50

Roast Giltne Halibut, Wild Mushroom & Spinach Fricassée 19.75

Free-range Coq Au Vin & Seasonal Greens 13.75

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish & Fries 14.00

Add Free-range Bacon, Mushroom or Onion Rings 2.00

SIDES

Thick-cut Chips or Skinny Fries 4.00

Green Salad & Soft Herbs, Avocado Dressing 3.75

Honey & Thyme Roasted Roots 3.75

Buttered New Potatoes or Creamed Mash 3.75

Seasonal Greens 3.75

Beer-Battered Onion Rings 3.75

Hispi Cabbage Wedge, Smoked Bacon Crumb & Chives 3.75

Halloumi Fries & Bloody Mary Ketchup 4.50

PUDS

Warm Chocolate Fondant, Caramelised Banana,
Toffee Sauce, Chantilly Cream 7.50

Honey Poached Pears, Brioche French Toast & Mascarpone 6.50

Crème Brûlée, Shortbread 6.50

Apple Tarte Tatin & Vanilla Ice Cream 6.50

Coffee & Walnut Cheesecake 6.50

Blackberry & Almond Trifle 6.50

Salcombe Dairy Ice Creams & Sorbets 5.75
(Madagascan Vanilla, Chocolate, Strawberry or Salted Caramel,
Lemon or Blackcurrant Sorbet)

Mini Pud of the Day or Single Smidgen of Cheese & your choice
of Coffee or Tea 5.75

www.makinglifepeachy.com

Children are heartily welcome and 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. An optional 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.

