



LUNCH AT THE ROSE & CROWN

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

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

ON TOAST

Creamy Garlic Mushrooms on Sourdough 8.00
Severn & Wye Smoked Salmon, Poached Egg & Hollandaise 8.50
Ham Hock & Cheddar Rarebit 8.00

SANDWICHES

Warm Fish Goujons, Lettuce & Tartare Sauce Roll 6.25
Aubrey's Steak Bloomer - Dry-aged Flat Iron Steak & Red Onion Jam, Watercress & Horseradish 11.50
Winterdale Cheddar & Tomato Chutney on Granary 5.75
Add Chips, Salad or Soup 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
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 Rump Cap Steak, Chips & Béarnaise 19.75
Smoked Haddock & Chive Tart, Garden Salad, Tomato Chutney 13.25
Grilled Calves Liver, Smoked Bacon, Kale & Mash 17.50
Sri Lankan Sweet Potato & Cashew Curry, Chapati, Lime Pickle, Coconut Sambal 14.50
Roast Glitne Halibut, Wild Mushroom & Spinach Fricassée 19.75
Battered Cod & Thick-cut Chips, Mushy Peas & Tartare Sauce 14.50
Free-range Coq Au Vin & Seasonal Greens 13.75
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & 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 & CHEESE

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)
Cheese - Our cheeses change with the season & are all served ripe and ready with chutney, apple & water biscuits
Choose Gillot Camembert, Ashlynn Goats, Winterdale Cheddar or Beauvale Blue
All four cheeses 10.50
Any three cheeses 7.75
A single smidgen of cheese 3.75
Mini Pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 5.75

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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 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.

