

Rose and Crown Spring Menu

Small Plates

Mediterranean platter ~ A selection of mixed cured meats with artichoke hearts, peppers stuffed with feta, olives and Ciabatta bread w/ dipping oil	5.50/11.00
Mussels in a Creamy Garlic Sauce with Crusty Bread	5.90
Hummous with lemon and pine nuts served with red pepper & celery crudité's	4.20
As above but with toasted Ciabatta	4.90
Caesar Salad~classic salad w/ Parmesan shavings, Anchovies and Herb Croutons	4.50
As above with Grilled Chicken Breast Strips	7.00
Smoked Mackerel Pate served with toast	4.50
Chilli Ribs w/ salad	4.50
Goats Cheese & Red Onion Tart on mixed leaves	5.50
Mini Whole Baked Camembert studded w/ garlic & thyme served with toast	4.00

Sandwiches on toasted Ciabatta or Poppy Seed Flute

Wild Boar and Apple Sausages with red onion relish	4.50
BLT with mayonnaise (the classic Bacon, Lettuce and Tomato)	4.50
Fish Fingers with mayonnaise	4.50
Home Baked Gammon	4.50

Main Dishes

Home Cooked Gammon, egg and hand made chips	8.50
Lamb Chops w/ wilted Greens, Glazed Baby Onions & minted Gravy	11.90
Creamy Cajun Chicken w/ salad & choice of rice, new pots or chips	6.90
Home ~ made Fish cakes with aioli and rocket salad	8.50
Risotto with Peas, Mint and Spring Onion	8.00
Homemade Burger ~Beef, Minted Lamb or Chicken w/hand cut chips and ketchup pot	7.90
Add Bacon, Cheddar or Chorizo	.50
Wild Boar and Apple Sausages w/ Chive Mash and Parsnip Crisps & Onion Gravy	8.50
Pork Medallions w/Parmentier Potatoes, Leeks and Mustard Sauce	8.90
10oz Rib-Eye Steak served with your choice of potatoes, vine tomato and flat mushroom	14.00
With Garlic Butter or Pepper Sauce	

Sides

Wedges with sweet chilli dipping sauce	3.00
Garlic Bread/Cheesy Garlic Bread	2.50/3.50
Side salad	2.50
Vegetables of the day	2.50

Please place your order at the bar and your food will be brought to your table.

All dishes may contain nuts or nut derivatives.