

DINNER

SERVED 5:30-9



SINCE 1380

WHILE YOU WAIT DESIGNED FOR SHARING

GRISSINI BREAD STICKS	Wrapped in Parma ham with pesto mayo dip	12
MARINATED OLIVES ✕♥✓	Served with toasted ciabatta, olive oil & balsamic glaze	12
ORIENTAL COMBO	Spring rolls, samosas & breaded prawns with hoi sin & chilli dip	17
ONION BHAJIS ♥✓	With coriander yoghurt dip	10

STARTERS

SOUP OF THE DAY ✕♥✓	With a crusty bread roll and salted butter	8
GOATS CHEESE & SUNBLUSH TOMATO ARANCINI ✓	With pea puree	9.5
STEAMED MUSSELS ✕	With tomato & chorizo sauce	12
WHISKEY & PINE NUT BAKED CAMEMBERT ✓✕	With tomato chutney & mini onion loaf	13
VEGAN FLATBREAD ♥✓	Topped with sun blushed tomato, roasted butternut squash & sage with vegan mozzarella	9.5
WILD MUSHROOM & WALNUT PATE ✕♥✓	With onion chutney & toasted bread	7
PROSCIUTTO & WATERMELON SALAD ✕	With parmesan shavings, rocket & olives	8.5
BACON & STILTON PORTOBELLO MUSHROOM ✕	With mini onion loaf	9
SMOKED TROUT SALAD ✕	With avocado, fennel, radish & lemon & dill dressing	14
BEETROOT & ROASTED WALNUT SALAD ✕♥✓	With truffle dressing	8

✕ = Gluten free option available. ♥ = Suitable for Vegans ✓ = Suitable for Vegetarians

Please speak to your server if you have any dietary requirements. Please be aware that due to the nature of our kitchen, we cannot guarantee that any of our dishes made in house are completely free of any of the 14 recognised allergens. All prices are in GBP and include VAT at the current rate.

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MAINS

KING PRAWN & SMOKED SALMON LINQUINE	Served with creamy red pesto sauce & garlic bread	19
CHEF'S CHICKEN BALTI ☒	Served with rice, poppadoms & mango chutney	18
SLOW ROASTED PORK BELLY ☒	Served with potato gratin, savoy cabbage, Calvados & thyme jus	25
ROSE & CROWN BURGER	8oz burger topped with bacon, Monterey Jack cheese, lettuce, radicchio, tomato, red onion & gherkins, In a toasted brioche bun, served with fries & coleslaw.	19
BUTTERNUT SQUASH & TOMATO PASTA BAKE ♡♣	Served with garlic bread	16
STEAMED MUSSELS	Served in tomato & chorizo sauce, with a crusty bread roll	23
PORK STIR FRY	With peppers, onions & mangetout with hoi sin noodles	19
SPINACH & BOURSIN STUFFED CHICKEN BREAST ☒	Wrapped in serrano ham, served with mushroom & white wine sauce	20
8OZ SIRLOIN STEAK ☒	Cooked in garlic & thyme, served with grilled beef tomato, Portobello mushroom & chunky chips	28
	Add Calvados & Thyme or Peppercorn Sauce	2.50
ROASTED SEA BREAM ☒	Served with mango & tomato salsa, new potatoes & fine beans	19
SPINACH & PESTO GNOCCHI ♡♣	Served with garlic bread	15
CAJUN CHICKEN & BBQ RIBS	Served with homemade coleslaw & chunky chips	29
LOCAL ALE BATTERED FISH ☒	Served with chunky chips, pea puree & tartare sauce	19
TOFU & COURGETTE MACARONI CHEESE ☒♡♣	Served with salad	18
ROASTED SALMON & ASPARAGUS SALAD	With rocket, sun blushed tomatoes, olives, spring onion & beetroot	25
CHICKEN CAESAR SALAD ☒	Baby gem lettuce, croutons, bacon, olives & Caesar dressing	18
TUNA NIÇOISE SALAD ☒	Boiled egg, new potatoes, olives, baby gem lettuce & house dressing	25

SIDES ALL £4.50

CHUNKY CHIPS, FRIES, CAJUN SPICED POTATO WEDGES, VEGETABLE SELECTION, HOUSE SALAD, GARLIC CIABATTA

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HOMEMADE DESSERTS ALL £9

STRAWBERRY & PIMMS JELLY ✕	Served with raspberry sorbet
LEMON TART ✕	Served with raspberry crème fraîche
CHOCOLATE & PISTACHIO TRIFLE	Chocolate brownie pieces with pistachio custard & Irish cream
CHEF'S CHEESECAKE OF THE DAY	Served with ice cream
STRAWBERRY SHORTCAKE PARFAIT ✕♥✓	Layers of strawberry, sweet vegan cream & shortcake
APPLE & CHERRY CLAFOUTIS	Served with vanilla ice cream
SWEET WAFFLES & TOPPINGS	Banana crisps, salted caramel ice cream, marshmallows & toffee sauce Or Mixed berries, vegan cream, shortbread & golden syrup ✕♥✓ Or Chocolate brownie, vanilla ice cream & chocolate sauce ✕

ICE CREAM & SORBET 2 SCOOPS £5.50, 3 SCOOP £7.50

VANILLA, STRAWBERRY, CHOCOLATE, SALTED CARAMEL, MANGO
SORBET, RASPBERRY SORBET, CHAMPAGNE SORBET

REGIONAL CHEESE PLATTER 3 CHEESE £12, 4 CHEESE £16

MATURE CHEDDAR, WEST COUNTRY BRIE, RED LEICESTER, STILTON
Artisan biscuits, Celery, Apple, Grapes, Unsalted Butter

LIQUEUR COFFEE ALL £9.50

IRISH (Jameson)

FRENCH (Grand Marnier)

ITALIAN (Disaronno)

PARISIENNE (Courvoisier)

CALYPSO (Tia Maria)

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WINE



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CHAMPAGNE & SPARKLING

	BTL	125
Palmer & Co Brut NV - France	65	12.5
Palmer & Co Rosé NV - France	80	
Moët & Chandon Impérial Brut NV - France	110	
Veuve Clicquot Yellow Label Brut NV - France	125	
Terre del Doge Prosecco - Italy	27	5.5

WHITE

	BTL	250	175
Le Sanglier Vin de France Blanc - France	21	8	5.75
Morajo Pinot Grigio - Italy	20	7	5.25
Millstream Chenin Blanc - South Africa	22	8	5.75
Silver Lake Sauvignon Blanc - New Zealand	32	12	8
Pocket Watch Chardonnay - Australia	23	8.25	6.25
Gavi, Terre del Barolo - Italy	30		
Viognier 'Les Gazelles' IGP Pays d'Oc, J. M. Aujoux - France	26		

ROSÉ

	BTL	250	175
Henri Gaillard Côtes de Provence Rosé - France	29		
Morajo Pinot Grigio Blush - Italy	20	7	5.25
The Bulletin Zinfandel Rosé - USA	24.5	8	5.5

RED

	BTL	250	175
Le Sanglier Vin de France Rouge - France	21	8	5.75
Spearwood Shiraz - Australia	22	8	5.75
Bougrier Pure Vallée Pinot Noir - France	24	9	6.5
Ocarina Merlot - Chile	20	7	5.25
Vinas de Mednoza Malbec - Argentina	26	9.5	7
Côtes du Rhône, Cuvée St Laurent - France	27		
JE Pastor's Blend Cabernet Merlot - South Africa	37		
Medievo Rioja Reserva - Spain	29		

**ASK THE TEAM ABOUT OUR BIN-END LIST
FOR EXCELLENT WINES AT BIN-END PRICES**

Please speak to your server if you have any dietary requirements. Wines sold by the glass are also available in 125ml measures.
All prices are in GBP and include VAT at the current rate.