

# CHRISTMAS MENU

STARTERS

## TO GET STARTED

Basket of bread (Serves 2) Warm breads with balsamic vinegar and olive oil	7.45	Pigs in blankets	4.45
Marinated Greek olives (GF) (VG)	3.45	Cheesy garlic bread (Serves 2)	9.45

SMALL PLATES

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Soup of the day served with fresh bread (VE) (GF)*	6.45	King Prawns in garlic butter, served with toasted ciabatta (GF)*	12.50
Deep fried Camembert in a crispy crumb with cranberry sauce (V)	7.45	Bang bang chicken with coriander dressing	6.95
Classic prawn cocktail with Atlantic prawns, Marie Rose sauce, fresh lettuce, tomato, cucumber and granary bread (GF)*	8.95	Spiced buffalo cauliflower with sweet chilli glaze, black sesame, spring onion and coriander (VE)	6.95
		Chicken liver and smoked bacon pate served with chutney and warm bread (GF)*	8.45

(Dishes with \* can be gluten free on request)

MAINS

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Rose and Crown pie of the day served with buttered vegetables creamed potatoes and our rich red wine gravy (vegetarian option available on request) 15.45

Rose & Crown fish and chips, house beer batter, tartar sauce, traditional mushy peas and thick cut chips Add a Wally 14.95 .95

Christmas dinner - A traditionally served roast breast of turkey with our rich gravy, roast potatoes, vegetables, stuffing and pigs in blankets 18.95

Beef or chicken burger, toasted brioche bun, aged cheddar, tomato salsa, gherkin, fresh tomato, house fries and house slaw (GF)\* 13.95  
Sweet potato fries Supp 1.45

Add: Patty | 2.95 Streaky bacon | 1.95 Smoked cheddar | .95 Jalapeños | .45 Halloumi | 3.45

Breaded scampi served with thick cut chips and tartar sauce and garden peas 12.95

Honey-glazed gammon steak, fried hens eggs, thick cut chips, garden peas and roasted pineapple (GF) 12.95

Baked fillet of salmon with crushed new potatoes, seasonal vegetables with a tomato and mascarpone sauce (GF) 16.95

Hunters chicken - Chicken breast with BBQ sauce smoked bacon and melted cheese. Served with chips and house slaw 12.95

8oz Scotch beef sirloin steak, cooked to your liking with thick cut chips and buttered peas (GF) 19.95  
Upgrade to sweet potato fries 1.45

Add: Steak sauce (GF) | 1.95 Peppercorn sauce (GF) | 1.95 Béarnaise sauce (GF) | 1.95  
Buttered vegetables (V) (GF) | 3.45 Rose & Crown house salad (GF) | 3.45

10oz rib eye steak cooked to your liking, with thick cut chips and buttered peas (GF) 24.45  
Upgrade to sweet potato fries 1.45

Add: Steak sauce (GF) | 1.95 Peppercorn sauce (GF) | 1.95 Béarnaise sauce (GF) | 1.95  
Buttered vegetables (V) (GF) | 3.45 Rose & Crown house salad (GF) | 3.45

Roast butternut squash, roast garlic potatoes festive vegetables and red wine gravy (V) (VE) (GF) 14.45

(Dishes with \* can be gluten free on request)

Tomato and mascarpone linguine with toasted garlic ciabatta (V)	12.45
Add chicken	3.95
Add prawns	4.95
Slow cooked chicken casserole with root vegetables & homemade herb dumplings	16.45

## SIDE DISHES

Red wine jus, peppercorn sauce, hollandaise sauce	1.95	Sweet potato fries (VE)(GF)	3.95
Steak chips (VE)(GF)	3.45	<b>Festive vegetables (V)(GF)</b>	<b>3.45</b>
Skin on fries (VE)(GF)	2.95	Halloumi fries with sweet chilli sauce (V)(GF)	4.95
<b>Yorkshire pudding</b>	<b>.75</b>	Side Salad (V)(GF)	3.45

## SANDWICHES & BREAKFASTS

*Available Monday to Saturday 12 - 5pm  
All sandwiches on fresh ciabatta or granary bread*

Served with fries or swap to a side salad for a lighter lunch.

All day breakfast, bacon, sausages, eggs, grilled tomato, grilled mushroom, hash browns, beans & toast	10.95
Posh fish finger sandwich - crispy fish goujons, lettuce, tomato and tartar sauce	8.95
Beef sirloin, Dijon mustard, wild rocket sandwich on toasted ciabatta with crispy onions and fresh beefsteak tomatoes	9.95
Classic prawn cocktail sandwich with fresh lettuce, tomato, cucumber and Marie Rose sauce	8.95

## DESSERTS

Sticky toffee pudding with custard or ice cream (V)	6.95	Trio of ice cream or sorbet (V)(VE)*	5.45
<b>Christmas pudding served with hot brandy sauce</b>	<b>6.95</b>	Cheese plate with butter crackers, grapes and balsamic onions	11.95
Bramley apple crumble with cream or custard (V)	6.95	Why not add a glass of Port	3.95
<b>Traditional festive yule log served with fresh double cream (V)</b>	<b>6.95</b>	Coconut rice pudding with a mulled wine compote (V)(VE)(GF)	6.95

## HOT DRINKS

Espresso	1.95	Luxury hot chocolate topped with whipped cream and marshmallows	3.45
Double espresso	3.25	Pot of tea	2.95
Americano	3.25	Choose from:	
Latte	3.25	English Breakfast   Decaffeinated   Earl Grey	
Cappuccino	3.25	Peppermint   Camomile   Green   Fruit Teas	
Flat white	3.25		
Mocha	3.45		
Add an extra shot of coffee	.75		

*All of our coffees can come decaffeinated, please just ask.  
Other coffees are available on request.*

*Not all ingredients in recipes are clearly identified on the menu.  
We care for your well-being and customers with food allergies are asked to discuss their needs with the shift leader who will be happy to talk to the Chefs and advise on appropriate menu choices if required.*