



THE
ROSE & CROWN

Starters

French Onion Soup

served with Warm Baguette (v, vg, gf*)

Coquilles Saint Jacques

Niçoise Salad (v, gf)

Escargots de Bourgogne

Mains

FRANCE

Coq au Vin

served with Dauphinoise Potatoes (gf)

Beef Bourguignon

Served with Pomme Purée (gf)

Grilled Fillet of Plaice

served with Potato Rosti and Sauce Véronique (gf)

Twice Baked Cheese Soufflé

served with a Waldorf Salad (v, n)

Desserts

Classic Crème Brûlée (v, gf)

Tarte au Citron (v)

served with Raspberry Sorbet

Pear Tarte Tatin (v)

served with Crème Anglaise

Choux Bun (v)

filled with Crème Pâtissière

(v) vegetarian - (vg) vegan - (vg*) vegan option available on request - (gf) gluten free - (gf*) gluten free available on request - (n) nuts

Not all ingredients in recipes are clearly identified on the menu – some dishes may contain traces of Nuts.

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.