

SUNDAY MENU

2 COURSES FOR £27.45 OR 3 COURSES FOR £32.45

TO GET STARTED

Selection of Breads to share served with Olive Oil & Balsamic Vinegar, Red Pepper Hummus and House Pesto oil (v, n) 8.45	Garlic Bread (v, vg) add Cheese (v) 1.45
Herb Marinated House Olives (v, vg, gf) 4.95	Harissa Spiced House Nuts (v, vg, gf, n) 4.95

STARTERS

Soup of the Week served with Crusty Baguette (v, vg, gf*)	Heritage Tomato Bruschetta served with a Rocket, Toasted Pine Nut & Basil Salad (v, vg, n)
Prawn Cocktail - Rose & Crown Marie Rose Sauce, Crisp Iceberg Lettuce, Tomato and Cucumber served with Granary Bread (gf*) 2.45	Deep Fried Halloumi Bites with a Sweet Chilli Glaze (v, gf)
Potted Chicken Liver Pâté served with a Caramelised Red Onion Chutney, Toasted Ciabatta and a Rocket & Olive Salad (gf*)	Crispy Hot Chicken tossed in a Korean Style BBQ Sauce

ROASTS

All our roasts are served with Garlic & Herb Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding and as much Rich Beef & Red Wine Gravy as you like (meat roasts are served with stuffing)

Roast Sirloin of Beef (gf*)	
Roast Breast of Chicken (gf*)	
Roast Meat of the Week (gf*) - please ask for more details	
Trio of Roast (gf*) (all 3 meats)	Supp 3.95
Vegetarian Roast served with Red Wine Gravy (v, gf*)	
Vegan option also available on request (gf*) – please ask for more details	

MAINS

Homemade Guinness, Beef & Mushroom Pie topped with Shortcrust Pastry served with Garlic & Herb Roast Potatoes, Seasonal Vegetables and Rich Beef & Red Wine Gravy	
Chargrilled Double 4oz Beef Burger served in a Brioche Bun with Mature Cheddar Cheese, Tomato Chutney, Rocket, Beef Tomato and Red Onion with Skin on Fries and House Slaw (gf*) upgrade to Sweet Potato Fries	Supp 2.45
Chargrilled Chicken Breast Burger served in a Brioche Bun with Mature Cheddar Cheese, Tomato Chutney, Rocket, Beef Tomato and Red Onion with Skin on Fries and House Slaw (gf*) upgrade to Sweet Potato Fries	Supp 2.45
Add to your Burger: Smoked Streaky Bacon (gf) 1.95 Jalapeños (v, vg, gf) .95 Halloumi (v, gf) 4.45	
8oz Sirloin Steak cooked to your liking served with Garlic & Parsley Butter, Chips, Grilled Mushroom and Roasted Vine Cherry Tomatoes (gf) upgrade to Sweet Potato Fries	Supp 3.95 Supp 2.45
Add: Rich Beef & Red Wine Gravy (gf) 3.45 Peppercorn Sauce (gf) 3.45 Buttered Seasonal Vegetables (v, vg*, gf) 4.95 Rose & Crown House Salad (v, vg, gf) 4.95	

Thai Green Vegetable Curry served with Steamed Chilli & Spring Onion Rice (v, vg, gf)

Add Chargrilled Breast of Chicken
Add Lemongrass Marinated Tiger Prawns

(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.

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SIDE DISHES

Pigs in Blankets	5.45	Skin on Fries (v, vg, gf)	3.95
Cauliflower Cheese (gf)	5.45	Mac & Cheese (v)	4.95
Yorkshire Pudding (v)	1.95	Sweet Potato Fries (v, vg, gf)	4.95
Garlic & Herb Roast Potatoes (v, vg, gf)	4.25	Beer Battered Onion Rings	4.45
Rich Beef & Red Wine Gravy (gf)	3.45	Rose & Crown House Salad (v, vg, gf)	4.95
Peppercorn Sauce (gf)	3.45	Buttered Seasonal Vegetables (v, vg*, gf)	4.95
Chips (v, vg, gf)	3.95	House Slaw (v, gf)	3.95

DESSERTS

Sticky Toffee Pudding served hot with Toffee Sauce and your choice of either Custard or Vanilla Ice Cream (v)		Homemade Chocolate & Honeycomb Brownie topped with Chocolate Ganache served with Vanilla Ice Cream (v)	
Seasonal Fruit Crumble of the week served with your choice of either Custard or Vanilla Ice Cream (v)		Lemon & Lime Posset served with Fresh Berries and Homemade Cointreau Spiced Marmalade (v, gf)	
Vegan Crumble available on request served with Vegan Ice Cream (gf)		Selection of Ice Creams or Sorbets served with a Florentine Wafer (v, vg*, gf*)	
Homemade Cheesecake of the week served with Vanilla Ice Cream (v)			

HOT DRINKS

Espresso	2.95	Luxury Hot Chocolate topped with Whipped Cream and Marshmallows	3.95
Double Espresso	3.45	Pot of Tea	3.45
Americano	3.45	Choose from:	
Latte	3.45	English Breakfast Decaffeinated Earl Grey	
Cappuccino	3.45	Peppermint Camomile Green Fruit Teas	
Flat White	3.45		
Mocha	3.45		
Add an extra shot of Coffee	1.45		

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

THE ROSE & CROWN

JOIN US FRIDAY AND SATURDAY EVENINGS FROM 6PM AND ENJOY A
3 COURSE MEAL AND A BOTTLE OF HOUSE WINE
FOR ONLY £49.95 PER PERSON

PLEASE ALSO SEE OUR WEBSITE FOR UPCOMING EVENTS & LIVE SINGERS IN OUR RESTAURANT

WWW.THEROSEANDCROWNBRENTWOOD.CO.UK/EVENTS-IN-BRENTWOOD

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