

# MENU

## TO GET STARTED

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

## STARTERS

<b>Soup of the Week</b> served with Crusty Baguette (v, vg, gf*)	7.45	<b>Deep Fried Halloumi Bites</b> with a Sweet Chilli Glaze (v, gf)	7.95
<b>Prawn Cocktail</b> - Rose & Crown Marie Rose Sauce, Crisp Iceberg Lettuce, Tomato and Cucumber served with Granary Bread (gf*)	11.95	<b>Salt &amp; Pepper Calamari</b> served with a Sweet Chilli Sauce	9.95
<b>Potted Chicken Liver Pâté</b> served with a Caramelised Red Onion Chutney, Toasted Ciabatta and a Rocket & Olive Salad (gf*)	8.45	<b>Lemongrass Marinated Tiger Prawns</b> served in a Light Thai Curry Broth and with Warm Bread	12.95
<b>Heritage Tomato Bruschetta</b> served with a Rocket, Toasted Pine Nut & Basil Salad (v, vg, n)	7.95	<b>Satay Chicken</b> on a Sesame Dressed Asian Slaw and a Spiced Peanut Sauce in a Crispy Basket (n)	11.45
		<b>Crispy Hot Chicken</b> tossed in a Korean Style BBQ Sauce	8.95

## MAINS

<b>Homemade Guinness, Beef &amp; Mushroom Pie</b> topped with Shortcrust Pastry served with Buttered Seasonal Vegetables, Rich Beef & Red Wine Gravy and your choice of either Chips or Buttered Mashed Potatoes			20.95
<b>Rose &amp; Crown Beer Battered Fresh Fish</b> served with Chips, Homemade Tartare Sauce and Herb & Mint Buttered Crushed Garden Peas add a <b>Wally</b>			17.95 1.95
<b>Chargrilled Double 4oz Beef Burger</b> 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 <b>Sweet Potato Fries</b>			16.45 Supp 2.45
<b>Chargrilled Chicken Breast Burger</b> 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 <b>Sweet Potato Fries</b>			16.45 Supp 2.45
<b>Add to your Burger:</b> <b>Smoked Streaky Bacon</b> (gf)   1.95 <b>Jalapeños</b> (v, vg, gf)   .95 <b>Halloumi</b> (v, gf) 4.45			
<b>Trio of Cumberland Sausages</b> served on Buttered Mashed Potatoes with Caramelised Red Onions, Garden Peas and Rich Beef & Red Wine Gravy			16.45
<b>Hunters Chicken</b> - Chargrilled Chicken Breast topped with Smoked Streaky Bacon and Mature Cheddar Cheese and drizzled with BBQ Sauce served with Skin on Fries and House Slaw (gf) upgrade to <b>Sweet Potato Fries</b>			17.45 Supp 2.45
<b>8oz Sirloin Steak</b> cooked to your liking served with Garlic & Parsley Butter, Chips, Grilled Mushroom and Roasted Vine Cherry Tomatoes (gf) upgrade to <b>Sweet Potato Fries</b>			26.95 Supp 2.45
<b>Add:</b> <b>Rich Beef &amp; Red Wine Gravy</b> (gf)   3.45 <b>Peppercorn Sauce</b> (gf)   3.45 <b>Buttered Seasonal Vegetables</b> (v, vg*, gf)   4.95 <b>Rose &amp; Crown House Salad</b> (v, vg, gf)   4.95			
<b>Pan Roasted Salmon Fillet</b> served on Herb Buttered Crushed New Potatoes with a Smoked Bacon & Leek Cream Sauce			19.95
<b>Pan Fried Calves Liver</b> and Crispy Smoked Streaky Bacon served on Buttered Mashed Potatoes with Crispy Onions and Rich Beef & Red Wine Gravy			19.95
<b>Duo of Pork</b> – Braised Belly of Pork and Pulled Shoulder of Pork & Mustard Croquettes served with Carrot & Swede Purée, Apple Purée and a Rich Red Wine Sauce			21.95
<b>Coq au Vin</b> served with Dauphinoise Potatoes (gf)			18.75
<b>Tagliatelle</b> with Courgettes and Baby Spinach in a Rich Creamy Blue Cheese Sauce served with Garlic Bread (v)			15.45
<b>Add Chargrilled Breast of Chicken</b> 5.45			
<b>Thai Green Vegetable Curry</b> served with Steamed Chilli & Spring Onion Rice (v, vg, gf)			14.95
<b>Add Chargrilled Breast of Chicken</b> 5.45 <b>Add Lemongrass Marinated Tiger Prawns</b> 7.45			

(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.

# MENU

## SIDE DISHES

Rich Beef & Red Wine Gravy (gf)	3.45	Sweet Potato Fries (v, vg, gf)	4.95
Peppercorn Sauce (gf)	3.45	Beer Battered Onion Rings	4.45
Skin on Fries (v, vg, gf)	3.95	Rose & Crown House Salad (v, vg, gf)	4.95
Chips (v, vg, gf)	3.95	Buttered Seasonal Vegetables (v, vg*, gf)	4.95
Mac & Cheese (v)	4.95	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)	8.45	Homemade Cheesecake of the week served with Vanilla Ice Cream (v)	8.45
Seasonal Fruit Crumble of the week served with your choice of either Custard or Vanilla Ice Cream (v)	8.45	Selection of Ice Creams or Sorbets served with a Florentine Wafer (v, vg*, gf*)	5.45
Vegan Crumble available on request served with Vegan Ice Cream (gf)		Homemade Chocolate & Honeycomb Brownie topped with Chocolate Ganache served with Vanilla Ice Cream (v)	8.95
Raspberry & Almond Frangipane Tart served with Crème Anglaise (v, n)	8.95	Lemon & Lime Posset served with Fresh Berries and Homemade Cointreau Spiced Marmalade (v, gf)	8.45
Malibu & Coconut Rice Pudding served with a Tropical Calypso (v, gf)	8.45		

## 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](http://WWW.THEROSEANDCROWNBRENTWOOD.CO.UK/EVENTS-IN-BRENTWOOD)

(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.