

THE ROSE & CROWN

MOTHER'S DAY MENU

MOTHER'S WEEKEND

Choose one starter, one main and one dessert from the options below

Why not add a glass of prosecco or pink prosecco

- Prosecco - by the glass 5.50 , by the bottle 23.95
- Pink Prosecco - by the glass 7 , by the bottle 29.95

STARTERS

Roasted tomato and red pepper soup served with fresh warm bread (v) (vg) (gf*)

Prawn and smoked salmon cocktail with a cucumber and iceberg lettuce salad served with a slice of granary bread (gf*)

Chicken liver and smoked bacon parfait served with a red onion chutney and balsamic crostinis

Bang bang chicken
Spiced battered chicken in homemade bang bang sauce served with a coriander dressing

Smoked haddock and spring onion fishcake served with a poached egg and crispy rocket

Grilled goats cheese and beetroot salad with beef tomatoes, cucumber and spiced walnuts (v) (gf)

Breaded camembert with cranberry sauce and mixed leaves (v)

ROASTS

All of our roasts are served with herb roasted potatoes, seasonal vegetables, Yorkshire pudding, stuffing and as much rich red wine gravy as you like

Roast sirloin of beef

Roast leg of lamb

Roasted spiced butternut roast (v) (vg)

MAINS

Surf and turf - Rib-eye steak, king prawns in garlic butter served with chips, peas and peppercorn sauce (gf)

Pan fried seabass, red onion, tomato and chorizo compote served with tenderstem broccoli and crispy potatoes (gf)

Confit duck leg on braised red cabbage served with potato fondant and a red wine sauce (gf)

Baby spinach and stillton in a cream and garlic sauce with linguine served with garlic bread (v)
Add chicken
Add prawns

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.

DRINKS

STARTERS

MAINS



THE ROSE & CROWN

SIDE DISHES

Chips (v) (vg) (gf)	3.25
Cheesy chips (v) (vg) (gf)	4.25
Sweet potato fries (v) (vg) (gf)	3.95
Rose & Crown house salad (v) (vg) (gf)	3.95
Mixed vegetables (v) (vg) (gf)	3.95

DESSERTS

Mixed berry eton mess (v)	
Baileys dark chocolate cheesecake with vanilla ice cream (v)	
Spring fruit crumble with cream or custard (v)	
Trio of ice creams or sorbets (v) (vg*)	
Dark chocolate and orange mousse with raspberries (v) (vg) (gf)	
Selection of cheese served with butter, crackers, grapes and apple served with chutney Why not add a glass of Port	3.95

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

HOT DRINKS

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

Espresso	2.45
Double espresso	3.25
Americano	3.25
Latte	3.25
Cappuccino	3.25
Flat white	3.25
Mocha	3.45
Add an extra shot of coffee	1.25
Luxury hot chocolate topped with whipped cream and marshmallows	3.45
Pot of tea	3.45
Choose from:	

English Breakfast | Decaffeinated | Earl Grey
Peppermint | Camomile | Green | Fruit Teas

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