

ROSE & CROWN

SUNDAY ROAST

BAR NIBBLES

House-made Biltong – *sliced to order, cured in coriander & black pepper* – 6.5

Pain de Campagne Sourdough – *with confit garlic butter & pecorino* – 8 (V)

Black Truffle Arancini – *Wild mushroom & shaved parmesan* – 6 (V)

STARTERS

BBQ Beetroot – *BBQ Beetroot slices, passionfruit dressing, salsa macha, pickled candy beets* – 12 (GF, VG)

Chicken Liver Parfait – *homemade pear chutney, toasted sourdough* – 15

Salmon Gravlax – *Cured Scottish salmon, pickled cucumber, dill cream on malted bread* – 12

MAINS

Ale Battered Haddock and Triple Cooked Chips – *Oak aged malt vinegar, tartare sauce & torched lemon* – 22

Celeriac & Black Truffle Risotto – *roasted celeriac, black truffle, vegan parmesan* – 26 (VG)

ROASTS

Roast Rump of Beef – *Yorkshire pudding, rosemary roast potatoes, glazed carrots & braised red cabbage & gravy* – 26

Roast Norfolk Chicken – *Yorkshire pudding, roast potatoes, honey glazed carrots & braised red cabbage & gravy* – 24

Braised Pork Shoulder & Crackling - *Yorkshire pudding, roast potatoes, glazed carrots & braised red cabbage, gravy* – 25

Apricot Nut Roast – *Yorkshire Pudding, roast potatoes honey glazed carrots & braised red cabbage & gravy* – 22 (V & VG)

30 Day Dry Aged British Porterhouse Steak for Two to Share – *with all the roast trimmings & gravy* – 85 (GF)

(All Roasts can be served Gluten Free)

SIDES

Gravy Jug – 3

Extra Roasties – 5 (VG, GF)

Farmhouse Butter Mash – 5 (V, GF)

Truffled Cauliflower Cheese & Beef Dripping Breadcrumbs – 6 (Can be served Vegetarian)

Kampot Pepper Creamed Spinach – 6.5 (V)

Please inform a member of staff if you or any of your party have any allergies. 12.5% service charge will be added to your bill