

ROSE & CROWN

SUNDAY ROAST

BAR NIBBLES

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

Homemade Focaccia, *Wild garlic butter*- 5 (V)

STARTERS

Chargrilled King Prawns – *Chilli, Garlic, Lemon, Sourdough* – 11

Crispy Pork Belly & Rye Bay Scallop - *Hazelnut butter, Kohlrabi, Crispy Seaweed* – 13.50 (GF)

Homemade Chicken Liver Parfait – *Spiced Pear Chutney, Brioche Toast* – 15

English Pea & Broadbean Smash, *Whipped Ricotta, Mint, Charred Sourdough* – 9 (V)

MAINS

The R&C Fish and Chips – *Battered Haddock Fillet, Crushed Minted Peas, Tartare Sauce, Lemon* – 20 (GF)

Seared Tuna Loin Steak Nicoise Salad – *Soft boiled Egg, New Potatoes, Green Beans, Cherry Tomatoes < Olives, Herb Dressing* – 22.5

ROASTS (All Roasts can be served Gluten Free with no Yorkshire pudding)

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)

Our beef comes from our own Kedzlie Farm in the Scottish Borders, where Charolais, Limousin and native Luing cattle are raised on natural pasture and grains. Carefully dry-aged in house for exceptional tenderness and rich, nutty flavour — a true farm-to-fork experience from our fields to your plate.

SIDES

Gravy Jug – 3

Extra Roasties – 5 (VG, GF)

Tenderstem Broccoli, *Smoked Yoghurt, Pecorino, Toasted Almond* 6 (GF, V)

Chargrilled Hispi Cabbage, *Chilli, Garlic, Crispy Onion* 5 (GF, V)

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

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