

Aren't we ready for it? Ready for leaves on the trees and grass in the fields, instead of water. Ready for purple sprouting, green asparagus spears & tender pink rhubarb. Ready for Spring lamb and a sunny day and the first glass of rosé outside. We serve the good stuff, the best of British. Honest food, ethically grown, tasty. Nothing less will do.

Starters

Soup of the Day - See Blackboard	£5.00
Free-range Chicken & Ham Hock Terrine, Picalilli & Toasts	£7.25
Brixham Crab & Prawn Cocktail, Lobster Marie Rose, Brown Bread & Butter	£7:75
Twice-baked Blue Cheese Soufflé, Soused Apple Salad	£6.75
King Oyster Mushrooms & Bone Marrow on Toast	£7.50

Either/Or

Grimsby Traditional Smoked Haddock Kedgeree & Poached Free-range Egg	STARTER £7.50	MAIN £12.50
Isle of Man Scallops, Pea & Ham Blinis, Clonakilty Black Pudding	£9.00	£17.00
Seared Cornish Lamb's Liver, Creamy Mash, Crispy Bacon & Baby Onions	£7.50	£14.50
Superfood Salad of Spiced Buckwheat, Marinated Fe Carrot & Orange, Baby Spinach & Toasted Almonds	ta, £7.50	£13.50
Caesar Salad, Free-range Chicken & Crispy Bacon, Anchovies & Shaved Parmesan	£7.50	£12.50

This includes a discretionary 25p contribution to The Peach Foundation, which supports education and promotion of healthy eating, sports and conservation in Africa.

Roast of the Day

Served with today's vegetables - see board (Available straight away if you need it fast)

Monday Roast Leg of Cornish Lamb	£12.50
<u>Tuesday</u> 28 Day Dry-aged Rump of Beef	£12.50
<u>Wednesday</u> Jimmy Butler's Free-range Leg of Pork	£12.50
<u>Thursday</u> Roast Leg of Cornish Lamb	£12.50
<u>Friday</u> 28 Day Dry-aged Rump of Beef	£12.50
<u>Saturday</u> Jimmy Butler's Free-range Leg of Pork	£12.50
<u>Sunday</u> Almanack Sunday Roast's & Traditional Trimmings	£13.50

Children are heartily welcome and we are happy to make them small or simplified versions of our dishes. If your child would like a small portion at half price, please ask one of our team.

Our kitchen contains nuts. Please let us know if you suffer from food allergies.

A Service Charge of 10% is added to parties of 6 or more. All tips received go to the team.

Deli

Warm Mini-loaf & Roasted Garlic Butter	£2.50
Pot of Jimmy Butler's Sausages Mustard & Ketchup	£2.75
<u>Cheese Board</u> Isle of Mull Cheddar, Blue Monday, Channel Island Brie, Dutch Mistress, Baked St Marcellin & Truffle Honey, Apples & Celery, Rye Biscuits, Warm Mini Loaf, Chutney	£13.50
<u>Cold Cuts Board</u> Mini Shepherd's Pie, Ibérico Salami, Aubrey's Rare Roast Beef, Free-range Chicken & Ham Hock Terrine, Piccalilli Vegetables, Tomato Chutney & Warm Mini Loaf	£13.50
Favourites Board Spiced Tomato Houmous & Crudités, Mini Shepherd's Pie, Channel Island Brie, Stuffed Artichoke Hearts & Pesto Mayo, Garden Salad, Tomato Chutney & Toasted Pitta	£13.50
<u>Fish Board</u> Smoked Mackerel Fillet, Mussel & Leek Crumble, Kedgeree Arancini & Curry Mayo, Severn & Wye Smoked Salmon, Cucumber Sticks & Milwaukee Rye	£14.50
<u>Veggie Board</u> Spiced Tomato Houmous & Crudités, Marinated Olives, Stuffed Artichoke Hearts & Pesto Mayo, Baked St Marcellin & Truf Honey, Tomato Chutney & Warm Mini Loaf	£12.75 fle



Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness. All served with Chips & Watercress, Pepper Sauce or Roasted Garlic Butter

28 Day Dry-aged 8oz Rump Steak	£19.50
28 Day Dry-aged Fillet Medallions	£23.00
28 Day Dry-aged 10oz Rib-eye Steak	£25.00
Add a Grill Garnish of Roast Field Mushrooms,	
Garlic & Thyme Plum Tomatoes & Beer Battered Onion Rings	£3.00

Mains

Jimmy Butler's Free-range Sausages, Mash & Onion Gravy	£12.50
Free-range Chicken Breast, BBQ Sauce, Sweetcorn Fritters & Slaw	£14.75
Home-made Spring Pea Ravioli, Lemon & Brown Butter Sauce	£13.00
Poached Monkfish & Bream Broth, Noodles, Chilli & Ginger	£15.75
Roasted Cornish Lamb, Shepherd's Pie, Spring Vegetables & Salsa Verde for Two to Share	£34.00
Whole Roast Lemon Sole, Parmentier Potatoes, Lemon Butter & Capers	£16.50
10oz Jimmy Butler's Pork Sirloin on the Bone, Sautéed Spinach & Potato Rösti, Apple & Sage Dressing	£15.75
Scottish Salmon & Spring Onion Fishcake, Watercress Salad, Hollandaise	£11.75

Side Dishes

Chips	£3.25
New Potatoes, Sea Salt & Minted Butter	£3.25
Garden Salad, Orange & Shallot Dressing	£3.75
Petit Pois à La Française	£3.50
Vichy Carrots	£3.75

ROSE & CROWN

