

SUNDAY

SERVED EVERY SUNDAY



SINCE 1594

WHILE YOU WAIT

MARINATED OLIVES FOR TWO	♡ ♡	Sourdough bread	7.5
		Add balsamic vinegar & extra virgin olive oil	1.5

STARTERS

SOUP OF THE DAY	♡	Wedge of sourdough bread, unsalted butter	7
SMOKED BREAST OF DUCK	✘	Asparagus, mango salsa, truffle oil	8.5
WILD MUSHROOM & SPINACH ARANCINI	♡	Pesto dressing, grana padano	7.5
HOT SMOKED TROUT MOUSSE	✘	Melba toast, honey & dill dressing, micro salad	7.5

TO SHARE

CHARCUTERIE BOARD	✘	Serrano ham, wild boar salami, chorizo, sunblush tomatoes, chargrilled artichokes, caper berries, marinated olives, dressed leaves	18.5
SEAFOOD BOARD	✘	Hot smoked trout mousse, crevettes, prawns, soused cockles & mussels, calamari, haddock goujons, sunblush tomatoes, dressed leaves	19.5

MAINS

ROAST SIRLOIN OF HAMPSHIRE BEEF	✘	Yorkshire pudding, pan gravy	17.5
ROAST LOIN OF WILTSHIRE PORK	✘	Stuffing, apple sauce, pan gravy	16
NUT ROAST	♡	Yorkshire pudding, vegetarian gravy	15

All served with Roast Potatoes, Seasonal Cabbage, Creed, Honey Roast Parsnips & Carrots, Broccoli & Cauliflower Mornay

SEARED DARNE OF SALMON	✘	Anna potatoes, tenderstem broccoli, carrot shards, dill velouté	17.5
BUTTERNUT SQUASH & SWEET PEPPER TAI STYLE CURRY	✘ ♡ ♡	Bok choy, basmati rice	15
ALE BATTERED HADDOCK	✘	Chunky chips, mushy peas, tartar sauce	15
ROSE & CROWN BURGER	✘	Baby gem, beef tomato, gherkin, red onion, smoked bacon, monterey jack, brioche bun, burger relish, fries	15

SIDES

ALL £4

CHUNKY CHIPS, SMOKED PAPRIKA CHIPS, FRIES, HOUSE SALAD, VEGETABLE PANACHE, ONION RINGS

✘ = Gluten free option available. ♡ = Vegan option available. ♡ = Suitable for Vegetarians

Please speak to your server if you have any dietary requirements. Please be aware that due to the nature of our kitchen, we cannot guarantee that any of our dishes made in house are completely free of any of the 14 recognised allergens. All prices are in GBP and include VAT at the current rate.