



APPETISERS

Marinated olives 4.00	Edamame beans 3.00
Artisan breads/salted butter 3.50	Chipolata sausages 4.50
Pulled lamb bao bun 5.50	Salted beef brisket bao bun 5.50

STARTERS

The soup/sourdough	5.50
Ham hock scotch egg/minted crushed peas	5.50
Thai fish cake/pineapple salsa	7.00
Welsh rarebit croqueta/aioli	6.00
Crispy pigs cheek/asian bbq sauce/red cabbage	5.50
Baked camembert/jam/bread	8.00
Seared scallops/chorizo jam/apples	10.00
Chicken liver parfait/onion jam/toast	6.00
Gin & tonic cured salmon/smoked salmon ballantine/mango gel	8.00
Heritage tomatoes/chargrilled vegetables/burrata	7.00

MAINS

Fish & chips/mushy peas/tartare sauce	13.95
Grandad's sausage & mash/onion 3 ways	10.50
Confit chicken/dauphinoise potatoes/charred tenderstem broccoli/chicken jus	14.50
Lamb shoulder fagot/lamb jus/champ mash/creamed leeks	16.00
Pork belly/blue cheese croquette/lyonnaise onions/ cider & grain mustard jus	16.50
Seared cod loin/salt cod brandade/tenderstem brocolli/broad beans	16.00
Pie of the day/mash	12.50
Tandoori monkfish/sweet potato curry/roti	13.00
Butternut squash risotto/sage/pine nuts/ricotta	11.00

GRILLS & BURGERS

28 day dry aged rare breed 10oz Rib Eye/chips /grill garnish	22.00
10oz Sirloin/chips/grill garnish	20.00
Rose & Crown burger/onion jam/bacon/cheese/fries/brioche	13.50
Korean buttermilk chicken burger/sriracha slaw/fries/brioche	13.00
Barnsley chop/grill garnish/chips/gravy	18.00

SIDES

Greens of the day 3.00	Peppercorn sauce 2.00	Béarnaise sauce 2.00
Chunky chips 3.00	Fries 3.00	Parmesan fries 4.00
Rocket & Parmesan Salad 3.50	Mixed Salad 3.50	Caesar Salad 5.50