

ROSE AND CROWN

NIBBLES

Marinated Olives £3.00

Artisan Bread & Oils with Aged Balsamic £3.00

Smoked & Cured Italian Meats with Pickles & Chargrilled Bread £8.50

SMALL PLATES

Honey & Sesame Glazed BBQ Baby Chicken Wings & Seasonal Slaw £5.00

Tempura Prawns with Sweet Chilli Sauce, Local Leaf's & Mustard Vinaigrette £6.50

Chorizo cooked in Red Wine served with Dipping Bread £5.50

Smoked Haddock & Spring Onion Fish Cake with Wild Fennel Mayonnaise & Betts Farm Salad Leaf's
£7.00

Classic Prawn Cocktail with Little Gem Lettuce, Croutons & Marie Rose Sauce £6.50

Soup of the Day served with Bread £5.00 (v)

Smoked Chicken with Pineapple Salsa & Mixed Leaf Salad £6.50

BIG PLATES

Homemade Burger, Brioche Bun, Tomato, Little Gem Lettuce, Onion Marmalade,

Seasonal Slaw & Fries £12.00

Tiger Prawn Linguine in a Roasted Tomato Sauce served with a Parmesan Crisp £11.95

Flat Mushroom Burger, Brioche Bun with Stilton, Onion Marmalade & Fries £11.00 (v)

Griggs of Hythe Spitfire Battered Cod Loin, Petit Poi's, Homemade Tartar Sauce & Chunky Chips £12.00

Marchants Butchers Sausages with Creamed Mash Potato, Caramelised Onion Gravy & Locally Grown
Vegetables £9.00

Lamb's Liver & Smoked Bacon, Creamed Mashed Potato, Local Seasonal Veg & Onion Gravy £11.00

Root Vegetable Lasagne £ 10.00 (v, gf)

Wild Mushroom Linguine £10.00 (v)

8oz, 28- day Oak Aged Sirloin Steak served with Flat Mushroom, Slow Roasted Tomatoes, Chunky Chips
£18.00

Peri Peri Marinated Chicken, Cucumber & Sweetcorn Salsa, Sweet Potato Fries & Seasonal Slaw £13.00

