

Starters

- Soup of the Day** - served with Barra Gallega bread **£7**
Olives (VG) marinated in balsamic, olive oil, chilli, garlic, oregano and fennel **£4.5**
Welsh Rarebit (V) with tomato and chilli chutney **£8.5**
Chicken Liver Pate served with granary toast and red onion chutney **£9**
Hot Smoked Salmon Fishcake with watercress sauce **£9.5**
Buffalo Chicken Wings (GF) with blue cheese dip **£8.5**
Thai Spring rolls (V) - served with Thai sweet chilli dip **£8**
Prawn Cocktail – served with brown bread and Marie Rose sauce **£9**
Bread & Oil (V) - Barra Gallega bread served with balsamic vinegar and olive oil **£4.75**

Sharing Starters

- Nachos** (V) - tortilla chips, salsa, sour cream & cheese **£10**
add beef chilli for £4.5
Baked Camembert (VG) with crostini and red onion jam **£14**

Light Lunch

- Barra Gallega Baguettes** - served with a dressed salad & tortilla chips **£9.5**

Sausage and onion
Mozzarella, tomato and basil oil (V)
Ham and mustard
Tuna and spring onion (V)
Bacon, Brie and cranberry
Bacon, lettuce and tomato
Prawns in Marie Rose
Chicken, Bacon and mayo

- Jacket Potatoes** - served with a dressed salad & coleslaw **£10**

Chilli and cheese
Tuna and spring onion (V)
Cheese and beans (V)
Cheese and coleslaw (V)
Prawns in Marie Rose
Chicken, Bacon and mayo

Burgers

- Rose & Crown Cheese Burger** (GF option) - 6oz Local Wild & Rooted beef burger in a sourdough bun with Cheddar Cheese, homemade burger sauce, lettuce, tomatoes, onions and skin on fries **£17.5**
Bacon & Brie Burger (GF option) – 6oz Local Wild & Rooted beef burger in a sourdough bun with smoked bacon, brie and red onion jam and skin on fries **£17.5**
Halloumi Burger (V)(GF option) - grilled halloumi in a sourdough bun with sweet chilli relish, roasted onions and roasted peppers served with skin on fries **£16**
Onion Bhaji Burger (VG)(GF option) - fried onion bhaji in a sourdough bun with mint yoghurt, lettuce and tomato served with skin on fries **£16**
Rose & Crown Chicken Burger – Southern fried Chicken Breast in seasoned flour in a sourdough bun with lettuce, tomato, red onion and sweet chilli mayonnaise with skin on fries **£16**

All dishes are prepared in-house by our chefs

Pastas

Linguine Pasta with a choice of Sauce

Mushroom, roasted butternut squash and sage finished with Parmesan cheese (V) **£16.5**

Spinach, roasted butternut squash and tomato (VG) **£16.5**

Hot Smoked Salmon, chilli, garlic, spinach, cream and parmesan **£19.5**

Chicken and chorizo with a garlic, chilli and tomato sauce finished with Parmesan cheese **£18.5**

Mains

Asian Vegetable, Chick Pea and Coconut Curry and basmati rice (VG) **£15.5**

Chargrilled Chicken Coq au Vin served with creamy mashed potato and vegetables (GF) **£18.5**

Grilled Skate Wing (GF option) - with lemon, caper butter served with new potatoes and vegetables **£20.5**

Hot Pot of the Day - cooked with carrots, onions, garlic, Worcestershire sauce and herbs, topped with sliced potatoes and served with seasonal vegetables **£16.5**

Pan Fried Calves Liver (GF option) - calves liver with smoked bacon, creamy mashed potato, seasonal vegetables and rich gravy **£19**

Pub Classics

Chilli con Carne (GF) - spicy beef, tomatoes & kidney beans served with rice and sour cream **£15.5**

Smoky Vegan Chilli (VG)(GF) - mixed beans, sweet potato and vegetable chilli served with rice **£15.5**

Curry of the Day (GF option) - served with basmati rice and poppadums **£15.5**

Homemade Fish Pie - cod, salmon, smoked haddock and prawns served with seasonal vegetables **£16.5**

Battered Cod - served with skin on fries mushy peas, garden peas or salad **£17**

Wholetail Scampi - served with skin on fries, mushy peas, garden peas or salad **£16.5**

Ham, Eggs and Chips (GF) - honey roast ham, eggs and skin on fries **£14.5**

Cottage Pie (GF) - served with seasonal vegetables **£15**

Pie of the Day - served with seasonal vegetables and creamy mash **£16.5**

Sausage and Mash - sausages served with creamy mash, seasonal vegetables and onion gravy **£15.5**

8oz Sirloin Steak (GF) - served with skin on fries, grilled tomato and Portobello mushroom **£25**
add a sauce - Diane, Chimichurri or Peppercorn £3

Sides

Sweet Potato Fries (GF) **£4.5**

Onion Rings (V) **£4**

Halloumi Fries (GF)(V) **£6**

Garlic Bread (V) **£4.5**

Skin on Fries (GF)(VG) **£4**

Cheesy skin on Fries (V) **£5**

Coleslaw (GF)(V) **£3.5**

Side Salad (GF) **£4**

GF – gluten free VG – vegan V- vegetarian

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Please note, if a brought in celebration cake is consumed instead of dessert, a “cakeage” charge of £2 per person will be made