



ROSE & CROWN

AT ASHBURY

To start:

Soup of the day - with fresh bread, salted butter (v)	6.50
Homemade garlic, herb, mushroom croquettes with garnish & balsamic reduction (v)	7.50
Tomato and roasted pepper crostini with olive tapenade (v)	7
Chorizo and mushroom pinchos with salad garnish & spiced tomato dip	8
Whitebait – lightly breaded with mixed leaves, lemon & dill aioli (gf)	8
Homemade peppered mackerel pate, wholemeal toast, orange zested salad (gf toast available)	8

Main Course:

Roasted topside of Wiltshire beef	18.5
Braised Wiltshire pork loin	17.5
Roast chicken breast	17.5
Homemade nut roast (vg)	16
<i>All roasts served with Yorkshire pudding, roasted potatoes, braised carrot, roasted parsnip Curly kale, cauliflower cheese and traditional pan juice gravy (G Free)</i>	
Beef burger, cheese, brioche bun, fries, homemade ketchup, and coleslaw	16
3B's battered fish of the day, tartar sauce, crushed peas and chunky chips	16

On the side:

Garlic baguette	4	Chunky Chips/Fries	4
Coleslaw	4	Onion Rings	4
Mixed salad	4		

Puddings:

Chocolate fudge brownie with vanilla ice cream	7.5
Lemon posset with shortbread biscuits (gf minus biscuit)	7.5
British cheese board, chutney & crackers	8/15
Classic Eton mess	7.5
White chocolate cheesecake	7.5
Ice cream sundae with chocolate sauce & chunks of our homemade brownie	7.5

v – vegetarian

vg – vegan

gf – gluten free

If you have any allergies or dietary requirements, please speak to a member of our team

Although we strive to present the best quality gluten free dishes, please be aware that we do keep wheat flour on site.