



ROSE & CROWN

AT ASHBURY

To start:

Ploughman's scotch egg, pickled shallots	8
Twice baked aged cheddar cheese souffle, cheddar sauce, chive oil(v)	8
Pulled beef and blue cheese croquettes, aged parmesan, dressed salad	8
Garden pea and fresh mint soup, house bread, salted butter (v)	8
Chicken, avocado and baby gem salad, Caesar dressing, aged parmesan (gf)	8
Lightly breaded whitebait with mixed leaves, lemon and dill aioli (gf)	8

Roast Dinner:

Roasted Topside of Wiltshire beef	19
Roast Chicken, stuffing	18
Roast Pork Loin, Crackling	18
Roast Gammon	18
Butternut squash and roast celeriac baked filo parcel (V)	17

All roasts served with Yorkshire pudding, roasted potatoes, roasted carrot, winter greens, cauliflower cheese and red wine gravy (GF available)

Main Course:

3B battered Cornish haddock, crushed peas, tartare sauce, chunky chips	17
Peroni battered Halloumi, crushed peas, tartare sauce, chunky chips (gf, v)	17
Double 4oz beef burger, cheddar cheese, brioche bun, burger sauce, skinny fries	18
Chicken, avocado and baby gem salad, Caesar dressing, aged parmesan (gf)	17

Desserts:

Marshfield Farm Ice Creams and Sorbets (per scoop)	2.5
Sticky toffee pudding, caramel sauce, brandy snap, vanilla ice-cream (gf)	8
Chocolate mousse, warm raspberry doughnut, chocolate crumb	8
Mango cheesecake, passionfruit jelly, Chantilly cream	8
Blueberry and white chocolate croissant bread and butter pudding, white chocolate custard	8
Local Cheese selection, including cheddar, stilton, and brie, crackers and red onion chutney	8

*Please be aware that although we strive to present quality gluten free dishes, we do keep wheat flour on site
If you have any allergies or dietary requirements, please speak to a member of the team*

GF = Made with Gluten Free Ingredients

V = Vegetarian

VE = Vegan

DF = Dairy Free