

Light bites (5.00 each)

Battered chilli beef strips, bloody Mary dip

Marinated olives (v,vg)

Pork & apple strips, apple sauce

Wholetail scampi, tartar sauce

Starters

| Soup of the day, bread & salted butter (v) | 6.5 |
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| Homemade mushroom pate, toasted bread, mixed leaves & onion chutney (v, vg) | 7 |
| Deep fried brie, cranberry sauce, mixed leaves (v) | 8 |
| Breaded whitebait, mixed leaves, lemon & dill aioli (gf) | 8 |
| Stilton & smoked bacon stuffed mushrooms, mixed leaf salad (gf) | 8.5 |
| Smoked salmon, beetroot, carrot & horseradish salad (gf) | 8.5 |
| Pan seared wood pigeon breast, pomegranate salad, blueberry jus(gf) | 9 |

Mains

| Sweet potato, bean & red wine casserole, vegan parmesan mash (v,vg) | 14 |
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| Woodland mushroom risotto, roasted chestnuts, truffle oil (v) | 15 |
| Fish of the day, chunky chips, crushed peas, tartare sauce | 15 |
| Beef burger, cheese, salad, fries, brioche bun, homemade coleslaw, ketchup | 15 |
| Add: Flat mushroom, bacon or fried egg (1.00 supplement) | |
| 10oz Wiltshire gammon, chips, peas, flat mushroom, fried eggs | 16 |
| Shortcrust pastry pie, pomme puree, seasonal vegetables, red wine gravy | 16 |
| Wiltshire sausage, seasonal vegetables, mash, caramelised onion gravy (gf, vga) | 16 |
| Chicken supreme, apricot, bacon, seasonal vegetables, new potatoes, apricot & sage cream sauce(gf) | 17 |
| Pan fried lemon & garlic swordfish steak, steamed rice, spinach | 18 |
| Braised partridge, thyme roasted vegetables, lemon zest mash, orange & cranberry gravy (gf) | 19 |

Sandwiches

| Classic cheddar & pickle (v) | 6.5 |
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| Wiltshire pork sausage, caramelised onion, wholegrain mustard | 8 |
| Bacon, brie & cranberry | 8.5 |
| Warm topside of beef, horseradish sauce | 9 |
| Smoked salmon, salad, lemon mayonnaise | 9 |

Sides (4.00 each)

| Coleslaw | Chunky chips | French fries |
|-----------------------------------|--------------|--------------|
| New potatoes | Onion rings | Mixed salad |
| Garlic baguette (add cheese 1.00) | | |

Puddings

Seasonal fruit crumble, vanilla custard Lemon posset, shortbread biscuits Black forest gateau, kirsch cherry cream Homemade bread & butter pudding, custard Chocolate fudge brownie, vanilla ice cream Sticky toffee pudding with butterscotch sauce, custard British cheese board with homemade chutney & crackers

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

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