



Small Plates

Nocellara Olives £5

Fried Calamari, *Korean Glaze, Sesame* £11

Spiced Hummus, *Toasted Pumpkin Seeds* £7

Scottish Smoked Salmon, *Capers, lemon Rye Bread* £14

Citrus Cured Trout, *Pickled Cucumber, Crème Fraiche, Radish, Dill* £9

Sourdough Bread, *Whipped Butter* £6

Cured Meats, *Pickles, Relish* £12

Cauliflower, **Black Truffle Arancini**, *Grated Parmesan* £9

Sage and Onion Sausage Roll, *Date Ketchup* £9

Tempura Courgette, *Spiced Tomato Dip* £7

Starters

Artichoke Tortellini

Roasted Oyster Mushrooms, Hazelnuts Parmesan Velouté
£11

Marinated Beetroot

Crispy Goats Cheese, Pickled Beetroot, Walnuts
£10

Cornish Mackerel

Ajo Blanco, Smoked Almonds, Grapes & Pickled Melon
£12.50

Main Course

Roasted Saddle of Lamb

Marinated Peppers, Courgette, Black Olive Puree, Preserve Lemon
£34

Cornish Stone Bass

Potato Fondant, Jerusalem Artichoke, Mussel Chowder
£28

Heritage Tomato & Onion Tart

Marinated Tomatoes, Pickled Onion, Basil, Toasted Pinenuts
£17.50

Light Bites

Classic Caesar Salad

£12
Add Chicken Breast £4
Add Smoked Salmon £4

Burrata

Heritage Tomatoes, Balsamic, Rocket, Smoked Almonds
£14.50

Rose and Crown Ploughman's

Sausage roll, Lincolnshire Poacher, Cured meat, Pickles, Chutney, Sourdough Baguette
£14.50

Rare Beef Salad

Parmesan, Capers, Balsamic
£15.00

Wild Mushroom Risotto

Truffle Mascarpone, Aged Parmesan
£18

From the Grill

Rose and Crown Beef Burger

Cheese, Bacon, Baby Gem, Burger Sauce, Brioche Bun, Triple cooked Chips
£18.50

Dedham Vale 8oz Sirloin Steak

Peppercorn Ragu, Dressed Salad, Triple Cooked Chips
£34

SIDES

Triple cooked Chips £5

Roasted New Potatoes £5

Chives

Roasted Hispi Cabbage £5

Mixed Leaf Salad £3

Black Garlic

Salad Dressing

Tender Stem Broccoli £6

Lemon Zest

Join Us for Summer Steak Night Every Thursdays Until August

Please let your server know if you have any allergies or dietary requirements

A discretionary 12.5 % service charge is added to each bill

100% tips and service charge go to the staff