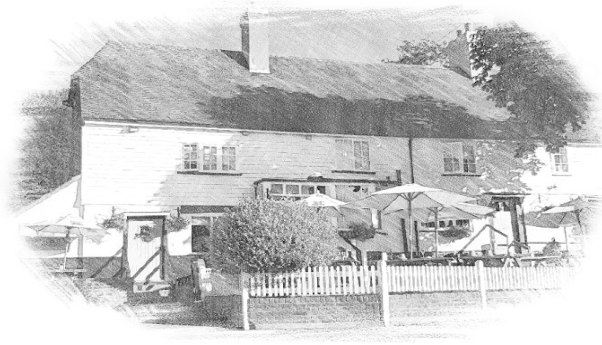


## Rose & Crown Summer lunch Menu



### While You Wait

Marinated Olives (v)	2.95
Feta Cheese, Olives, Toasted Ciabatta & Dipping Oil (v)	4.95
Garlic Bread / Garlic Bread with Cheese (v)	2.95 / 3.95
Pint of Prawns, Warm bread & Marie Rose	6.50

### To Start

Seasonal Soup / See Blackboard (v)	4.95
Salmon, Cod & Haddock Fishcakes, Chive & Lemon Crème Fraiche	7.50
Whole Baked Baby Camembert studded with Garlic & Herbs, Toasts & Chutney (v)	6.70
Tempura Prawns, Watercress & Wild Garlic Mayonnaise	7.10
Creamy Mushrooms on Toasted Ciabatta (v)	5.95
Ham Hock Terrine, Toasted Ciabatta & Piccalilli	6.10
Baked Figs & Gorgonzola, Honey Vinegar Sauce (V)	6.10
Chilli Nachos, Guacamole, Salsa and Cheese	7.50/ 11.90

### Main Course

Harvey's Beer Battered Haddock, Hand cut Chips, Tartare Sauce & Garden Peas	12.95
Moules Mariniere, fries & crusty Bread	11.90
Crab Linguine, Chilli, Lemon & Parsley	13.50
Honey Roasted Gammon, Eggs & Triple Cooked Chips	11.50
Lamb Koftas, Cous Cous Salad, Mint & Yogurt Dressing, Flat Bread	12.00
Braised Duck Leg, Peas, Lettuce, Bacon & Mint and New Potatoes	15.80
Wild Mushroom Risotto, Parmesan Cheese & Truffle Oil (v)	12.95

### From the Grill

Rib Eye, cooked to your preference, Triple Cooked Chips, Roasted Vine Tomatoes, Field Mushroom & Dressed Leaves.	21.50
Sirloin Steak, cooked to your preference, Triple Cooked Chips, Roasted Vine Tomatoes Field Mushroom & Dressed Leaves.	19.50
8oz Beef Burger in a Brioche Bun, Lettuce & Tomato. Hand cut Chips & Coleslaw <i>Why Not Add Cheddar Cheese, Streaky Bacon or a Fried Egg for £1</i>	11.95
Chickpea, Coriander & Roasted Vegetable Veggie Burger in a Brioche Bun, Coleslaw & Hand Cut Chips (v)	8.95

## Ciabattas

Honey Roasted Gammon & Piccalilli	5.95
Bacon, Brie & Cranberry Sauce	6.75
BLT, Bacon Lettuce & Tomato	5.75
Harveys Beer Battered Haddock Goujons, Tartare & Baby Gem	6.75
Grilled Halloumi, Chargrilled Peppers & Hummus (v)	7.75
Prawns in Marie Rose Sauce & Baby Gem Lettuce	7.75
<i>Add a side of chips or dressed garden salad 1.00</i>	

## Platters

Local Cheese Ploughmans (v)	13.95
Selection of Local Cheeses, Chutney, Grapes, Celery, Apple, Warm Crusty Bread and Crackers	
Seafood Platter to Share	
Potted Crab, Breaded Mussels, Shell on Tiger prawns in Garlic, Chilli & Lemon Butter, Calamari & Aioli sauce, Smoked Hot Salmon, Dressed Salad & Crusty Warm Bread	24.50
Charcuterie Board to share, Prosciutto, Salami, Ham, Local Cheeses, Cherry Tomatoes, Grapes, Gherkins, Warm Crusty Bread, Crackers, Olives, Dips	16.50

## Children's Menu

Chicken Pieces, Fries & Peas	4.95
Mini Burger, Fries & Homemade Coleslaw	4.95
Tomato & Mozzarella Linguine (v)	4.95
Battered Goujons, Fries & Peas	4.95
Lamb Kofta, Mint & Yogurt Dressing, Mixed Leaves & Flat Bread	4.95

## PUDDINGS

Lemon Posset, Shortbread Finger	5.00
Banoffee Pie	5.00
Bakewell Tart & Cream	5.00

Any two scoops of Vanilla Pod, Butterscotch Brittle, Pistachio, Belgium Chocolate, Raspberry Sorbet 2.00 per scoop

Where possible our ingredients are sourced locally fresh daily & homemade.

100% of tips go directly to the staff that serve and prepare your food.

An optional service charge of 10% will be added to groups of 10 or more.

Allergen advice available upon request

Keep up to date with all our upcoming events on Facebook at The Rose & Crown (Mayfield)