

# - Menu -

**NIBBLES** - Warm bread and butter (£1) Mixed olives, bread and parmesan (£3.50)

## STARTERS

Ham hock terrine – homemade apple chutney, toast	£5
Beef spring roll – pineapple salsa	£6
Tomato and Mozzarella Salad – with pesto sauce	£6
Bread crumbed brie – sauce vierge and char grilled tomatoes (V)	£6
Rose and Crown soup of the day – pesto, golden croutons, warm bread (V)	£5
Caramelised onion tart – melted goats cheese, baby salad leaves (V)	£6
Pan fried Scallops – Sweet potato hash, truffle flavoured sauce	£7
Chicken liver parfait – red onion marmalade, balsamic reduction, toast	£5
Garlic tiger prawns – on toast	£6

## MAIN COURSES

Tronçon of turbot – creamy mashed potato, fresh vegetables, butter sauce	£16
Mixed grill – pork sausage, lamb kebab, pork tenderloin, sirloin steak, triple cooked chips, red wine sauce	£18
Stuffed Portobello mushrooms – truffle flavored sauce (V)	£10
Creedy carver duck breast – mashed potato, orange glazed carrots, Savoy cabbage with bacon	£16
Pork tender loin – tagliatelle pasta, creamy garlic sauce, wild mushroom salsa	£14
Westcountry rump steak – triple cooked chips, portabella mushroom, panache of vegetables, red wine sauce	£16
Tagliatelle pasta – roasted cherry tomatoes, char grilled courgette, mushrooms, pesto sauce (V)	£10
Whole Plaice – buttered new potatoes, fresh vegetables and meurnieare sauce	£13
Lamb rump – marinated with paprika and garlic, fondant potato, ratatouille, cumin flavoured sauce	£16
Sautéed Creedy Carver chicken breast – fragrant rice, spaghetti of vegetables, tikka flavoured sauce	£14

## SIDE DISHES

Green beans wrapped in bacon	£3
Organic green salad	£2
Buttered organic 'nearly naked' garden Vegetables	£3
Skinny OR triple cooked chips	£3
Garlic portabella mushrooms	£3

## DESSERTS

A selection of Rose & Crown desserts ( <b>Medium or Large</b> )	£12/£15
Sticky toffee pudding with caramel ice cream	£5
Brandy and vanilla crème caramel	£5
A selection of West County cheeses and biscuits	£7
Apple crumble with vanilla ice cream	£5
Vanilla panna cotta with raspberry sorbet	£5
Chocolate brownie with hot chocolate sauce and vanilla ice cream	£5
Red wine poached pears with raspberry sorbet	£5
Bread and butter pudding with caramel ice cream	£5

**All ice creams and sorbets are homemade**

### Lunch & Early Supper Set Menu

**2 courses £11 - 3 course £14**

**Chicken liver parfait – red onion marmalade, toast**

**Rose and Crown soup of the day**

**Grilled sardine – new potato salad, tomato salsa**

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**Duo of fish – pilaf rice, fresh vegetables, butter sauce**

**Confit duck leg – mashed potato, fresh vegetables, red wine sauce**

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**Apple crumble – vanilla ice cream**

**Vanilla panna cotta – Mango sorbet**

**Monday – Saturday: 12pm-2pm**

**Monday – Saturday: 6pm -7pm**

**(Restaurant bookings only on Friday and Saturday evenings)**

**We kindly ask for customers sat in the bar or garden area to order at the bar. 100% of all credit card and cash gratuities kind enough to be left by you go to our members of staff working hard to make your experience the right one**