

MENU

nibbles

BAKER TOM'S ROSEMARY & SEA SALT FOCACCIA olive oil, balsamic vinegar. <i>v</i>	4.0
OLIVES <i>vg</i>	3.5
ANTIPASTI SKEWERS sweet drop peppers, feta, salami.	4.5

starters

SEASONAL SOUP bloomer wedge, Cornish butter. <i>v</i>	6.5
TERIYAKI RISOTTO roasted cauliflower, walnuts, sautéed wild mushrooms. <i>vg</i>	7.0
CRISPY COATED CALAMARI lemon mayonnaise.	7.0
CHICKEN LIVER PARFAIT spiced red onion chutney, roasted Baker Tom's focaccia bread, olive tapenade.	7.0
SUN-DRIED TOMATO & QUICKE'S MATURE CHEDDAR CHEESE PITHIVIER rocket and pine nut salad. <i>v</i>	7.0
LOCALLY SOURCED STEAMED MUSSELS Korev Lager, leek & cream sauce, bloomer wedge.	8.5



mains

MARKET FISH ask for today's catch of the day.	17.0
NIÇOISE SALAD Cornish new potatoes, cherry tomatoes, fine beans, charred baby gem lettuce, hen's egg, black olives. <i>v</i>	14.0
ROASTED SWEET POTATO WELLINGTON portobello mushroom, spring green cabbage. <i>vg</i>	14.0
SPICED WEST COUNTRY LAMB RUMP buttered greens, carrot purée, roasted walnuts, fondant potato, rosemary jus.	19.0
PAN-ROASTED DUCK BREAST sautéed sage & pancetta mash potato, wilted greens.	16.0

pub classics

COD & CHIPS Tribute Pale Ale batter, chips, crushed minted peas, tartare sauce, Cornish seaweed salt, lemon. <i>20p from every portion of Cod & Chips sold is donated to the St Austell Brewery Charitable Trust, supporting charities, good causes and individuals in need across the South West.</i>	14.0
WEST COUNTRY 8OZ SIRLOIN STEAK garlic & chive butter, chips, Cornish sea salt & thyme slow-roasted plum tomato, rocket & Cornish Gouda salad. + <i>Peppercorn Sauce 3.5</i>	21.5
LOCALLY SOURCED STEAMED MUSSELS Korev Lager, leek & cream sauce, bloomer wedge, fries.	16.0
6OZ HAND-PRESSED BURGER glazed bun, our own burger sauce, chorizo & Korev Lager sweet chilli jam, smoked streaky bacon, Monterey Jack cheese, pickled red onion, gem lettuce, fries.	16.0
CHEF'S PIE ask your server for today's choice.	14.5

sides

CHIPS *vg* 3.5 | **FRIES** *vg* 3.5 | **GARLIC CIABATTA** *vg* 3.5 | **GARLIC CIABATTA & CHEESE** *v* 4.5

BUTTERED NEW POTATOES *v* 3.0 | **TENDERSTEM BROCCOLI** toasted almonds. *v* 3.0

GREEN BEANS onion crumb. *v* 3.0 | **GEM LETTUCE WEDGE** blue cheese dressing, crispy onion. *v* 3.0



desserts

WARM TRIPLE CHOCOLATE BROWNIE raspberry sorbet. *v* 7.0

CRÈME BRÛLÉE chocolate chip biscotti. *v* 7.0

STICKY TOFFEE PUDDING butterscotch sauce, Treleavens vanilla ice cream. *v* 7.0

WARM CHERRY BAKEWELL Cornish clotted cream. *v* 7.0

TRELEAVENS LUXURY CORNISH ICE CREAM & SORBET vanilla, chocolate, strawberry, salted caramel, vegan raspberry ripple, passion fruit sorbet. *v, vg option* per scoop 2.0

WEST COUNTRY CHEESE BOARD Helford Sunrise, Quicke's Mature Cheddar and Cornish Blue, a selection of crackers, apple & Korev Lager chutney, grapes, celery. *v* 9.5

Helford Sunrise: rich and semi-soft, washed in Helford Cider, topped with black peppercorns.

Quicke's Mature Cheddar: full-flavoured, buttery, with grassy tones and caramel notes.

Cornish Blue: award-winning, mild and creamy, with a subtle sweetness and salty finish.

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DESSERT WINE a perfect pairing for something sweet. *Please ask for details.*

hot drinks

ESPRESSO 2.25 | **DOUBLE ESPRESSO** 2.75 | **MACCHIATO** 2.40 | **AMERICANO** 2.25 | **CAPPUCCINO** 2.80

LATTE 2.80 | **FLAT WHITE** 3.05 | **MOCHA** 2.95 | **ICE COFFEE** 2.25 | **HOT CHOCOLATE** 3.15

DELUXE HOT CHOCOLATE 3.55 | **HERBAL/FRUIT INFUSION** 2.85 | **POT OF TEA** 2.25



Supporting Local Suppliers - We take pride in the provenance of our ingredients, sourcing local South West produce from: Etherington Meat Co. | S&J Fisheries | Baker Tom's Bread | Treleavens Luxury Cornish Ice Cream | Cornish Coffee

*Guests with allergies - Our allergen information is available on request. Please let your server know if you have any allergies or intolerances.
v - vegetarian, vg - vegan*

The Rose & Crown is proud to be part of St Austell Brewery's Pubs, Inns & Hotels collection. If you would like to find out more about us or explore other St Austell Brewery outlets across the South West, visit www.staustellbrewery.co.uk