



- Menu -

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

STARTERS

Spicy Thai chicken spring roll – pineapple salsa	£6
Tomato and Mozzarella Salad – pesto sauce (V)	£6
Bread crumbed brie – sauce vierge, char grilled tomatoes (V)	£6
Oak smoked salmon – soft boiled quails egg, crostini	£6
Rose and Crown soup of the day – pesto, golden croutons, warm bread (V)	£5
Parma Ham – gallia melon, baby salad leaves	£5
Pan fried Scallops – sweet potato hash, truffle flavoured sauce	£7
Chicken liver parfait – red onion marmalade, balsamic reduction, toast	£4
Homemade fish cake – fennel salad, tartare sauce	£6
Grilled mackerel – new potato salad, tomato salsa	£5
Ham hock terrine – apple chutney, toast	£6

MAIN COURSES

Fish and chips – triple cooked fat chips, pea puree, tartar sauce	£11
Calves liver – wholegrain mustard mashed potato, green beans in bacon, onion gravy	£12
Mixed grill – pork sausage, lamb kebab, pork tenderloin, sirloin steak, triple cooked fat chips, red wine sauce	£18
Creedy Carver chicken breast – rosti potatoes, creamy leek and bacon fricasee, red wine sauce	£14
Pork tender loin – tagliatelle pasta, creamy garlic sauce, wild mushroom salsa	£15
Sumac and garlic battered courgettes – marinated Mediterranean vegetables, mushroom salsa (V)	£10
Creedy carver duck breast – sweet potato skinny chips, buttered spinach, honey glazed beetroot, wild mushrooms, five spice red wine sauce.	£16
Pork and leek sausages – mashed potato, green beans, onion gravy	£10
Westcountry rump steak – triple cooked fat chips, stuffed portabella mushroom, panache of vegetables, red wine sauce	£16
Tagliatelle pasta – roasted cherry tomatoes, char grilled courgette, mushrooms, pesto sauce (V)	£10
Fillet of sea bass – lemon, rocket and pea crushed potato, leek, saffron, mussel broth	£15
Rump of lamb – fondant potatoes, ratatouille, buttered spinach, cumin sauce	£15

Also available is our Blackboard Menu which is located in the bar area

SIDE DISHES

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

DESSERTS

A selection of Rose & Crown desserts (Medium or Large)	£12/£15
Sticky toffee pudding with caramel ice cream	£5
Lime and Malibu bavarois, pineapple salsa and vanilla ice cream	£5
A selection of West County cheeses and biscuits	£7
Apple crumble with vanilla ice cream	£5
Perry poached pear, cinnamon shortbread and fruit sorbet	£5
Chocolate brownie with hot chocolate sauce and vanilla ice cream	£5
Raspberry and clotted cream cheesecake with ginger nut crumb	£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

Grilled mackerel – new potato salad, tomato salsa

Rose and Crown soup of the day

Chicken liver parfait – red onion marmalade, toast

Pork loin – whole grain mustard mashed potatoes, fresh vegetables

Whole plaice – fresh vegetables, sauté potatoes, lemon and caper butter

Chocolate Parfait – raspberry sorbet

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 food and drink 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.