

## A La Carte

## Starters

Chef's Homemade Soup of the Day £4.75 served with freshly baked bread and crisp herb croutons

Fanned Honeydew Melon (v) £5.95 served with a tower of fresh summer berries glazed with a sweet redcurrant & port sauce.

Oak Smoked Chicken £7.95

Thinly carved into a salad of crisp mixed leaves, orange segments and toasted pine nuts, bound with a sweet honey & Dijon mustard dressing.

Chef's Homemade Black Pudding £8.95 served with a Wensleydale and apple tart with fresh watercress & amaranth

Baked Camembert £9.75

Served with a warm sweet red onion chutney, garlic oil & freshly baked bread

Rose & Crown Antipasti ~ £9.95 or £15 for two to share Slices of continental meats with olives, gherkins, crisp mixed salad leaves, freshly baked bread, olive oil & balsamic vinegar.

## Rose and Crown Meats

Slow-roasted Belly Pork £16.95 with sage mash, a cider and apple sauce served with sweet caramelised apple.

Chef's Pan-roasted Breast of Chicken with Chorizo & King Prawns £17.95 sauted in garlic & finished with white wine cream

Rump Steak ~ 12oz £18.95 served as our Signature Fillet (below)

Roasted Rack of Yorkshire Dales Lamb £19.95 coated with a redcurrant & rosemary sauce with fondant potato

Signature Yorkshire Fillet Steak £22.50

with sauteed button mushrooms & cherry tomatoes, served in a crisp potato basket, homemade battered onion rings and watercress. Optional sauces (£2.50) of peppercorn; blue cheese; red wine & shallot; garlic oyster mushroom.

Wherever possible, we use only the freshest ingredients from local suppliers.

Our food is cooked to order:tell us of any special dietary requirements or allergies

Main Street, Sutton-on-the-Forest, York Y0611DP, North Yorkshire.