# How it works - FIRST CHOOSE YOUR MAIN COURSE... and the price includes YOUR STARTER & DESSERT!

### **STARTERS**

HOMEMADE FRENCH ONION SOUP – Made with our own vegetable stock and caramelised white onions topped with a crispy large cheddar cheese & thyme crouton

HAM HOCK TERRINE – Slowly braised British ham hock, pressed into a terrine served with crispy matchstick fries, warm soft-boiled free-range egg & homemade piccalilli ?

CRISPY VEGETABLE SPRING ROLL – Homemade summer vegetable spring roll served with hoisin sauce, pickled cucumber and charred spring onions TE

'CLASSIC' PRAWN COCKTAIL – North Atlantic peeled prawns served with a classic Marie rose sauce, avocado mousse, cucumber, fresh cherry tomatoes, grilled baby gem & brown bread & butter

SMOKED BRISKET & APPLEWOOD CROQUETTES – British beef brisket, slowly smoked in our own American smoker then mixed with applewood cheese and made into crispy croquettes, deep fried served with a tangy BBQ sauce topped with fresh chillies & spring onion

## **MAINS**

#### "BIG DADDY 'GOURMET' BURGER'

Made with the finest cuts of British chuck, rib and brisket, served in a toasted brioche bun with sliced gherkin, red onion, tomato, baby gem lettuce, cheddar cheese, crispy Wicks Manor bacon, roasted field mushroom, chef's burger sauce & skinny fries

£36.95 Price includes a starter and a dessert

#### ROASTED LOCAL DUO OF PORK

Pork belly and shoulder from the Local Cherry Orchard Farm served with Yorkshire pudding, homemade apple sauce, crackling, pigs in blankets, Chef's homemade sage & onion stuffing, mixed seasonal buttered vegetables, cauliflower cheese, roast potatoes and a rich red wine gravy

£39.95 Price includes a starter and a dessert

#### ROASTED SIRLOIN OF AGED BRITISH BEEF

Slices of juicy British sirloin served with Yorkshire pudding, mixed seasonal buttered vegetables, cauliflower cheese, roast potatoes and a rich red wine gravy

£43.95 Price includes a starter and a dessert

#### CLASSIC ROAST CHICKEN

Free-Range chicken roasted on the bone with fresh thyme and garlic served with chef's homemade sage & onion stuffing, pig in blanket, homemade bread sauce, Yorkshire pudding, mixed seasonal buttered vegetables, cauliflower cheese, roast potatoes and a rich red wine gravy

£39.95 Price includes a starter and a dessert

## THE ROSE & CROWN 'BIG' MIXED ROAST

Aged Roast sirloin, free range chicken and British pork belly served with chef's homemade sage & onion stuffing, pig in blanket, Yorkshire pudding, bread sauce, apple sauce, mixed seasonal buttered vegetables, crackling, cauliflower cheese, roast potatoes & a rich red wine gravy

£47.95 Price includes a starter and a dessert

#### MUSHROOM WELLINGTON

Made with Portobello, chestnut and wild mushrooms, wrapped in vegan puff pastry served with seasonal vegetables and crispy roast potatoes and a rich vegan gravy

£35.95 Price includes a starter and a dessert

#### PAN FRIED SALMON FILLET

Salmon fillet pan fried and finished in butter with crispy skin served with new potato fondants, sauteed asparagus, mint & pea puree, pickled cucumber ribbons and roasted cherry tomatoes

£39.95 Price includes a starter and a desser

## **DESSERTS**

CHOCOLATE GUINNESS CAKE – A stout & chocolate cake served with

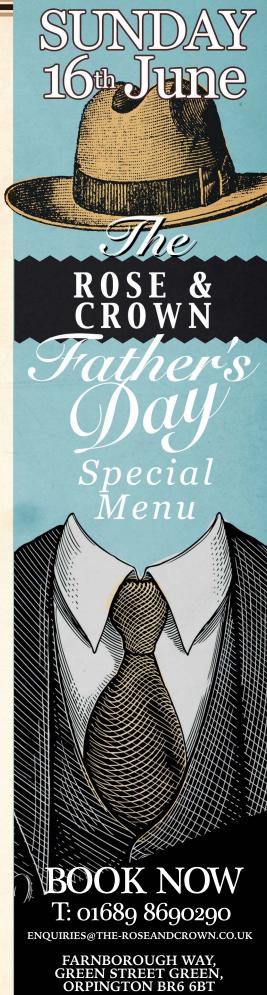
Crème Fraiche Ice Cream

TRADITIONAL ENGLISH ETON MESS – Made with a mixture of meringue, fresh strawberries, sweet whipped cream and drizzled with a fresh strawberry coulis

HOMEMADE BAKED AMERICAN VANILLA CHEESECAKE – Crispy gluten free biscuit base topped with a creamy vanilla cheesecake mix, served with a fresh strawberry compote & Chantilly cream @

APRICOT & RASPBERRY CLAFOUTIS – Served in a crispy tart case containing fresh apricots and raspberries baked in a light batter topped with clotted cream and a raspberry crumb

CHOCOLATE TRIO – Chocolate chip cookie, peanut butter truffle & a dark chocolate and honeycomb parfait served with a vanilla & coconut cream & raspberry coulis



£10 PER PERSON DEPOSIT REQUIRED AT THE TIME OF BOOKING.