

THE ROSE & CROWN TRENT

Nibbles..... nuts & olives - £4.50 / A selection of bread - £2.50 / whitebait with Marie Rose sauce - £4.50

Starters.....

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| Cured beef carpaccio with winter truffle, fig puree, sage & almond streusel | 7.50 |
| Steamed river Exe mussels in saffron & chorizo broth with home-made bread | 7.50 / 14.50 |
| Balsamic braised pig's cheek, black pudding, five spice red cabbage and apple purée | 7.50 |
| Fermented brussels sprouts, poached hen's egg, parma ham & winter truffle emulsion | 7.00 |
| Creamy spiced parsnip soup, ras el hanout oil, micro coriander & crispy parsnip (V) | 7.00 |
| Williams Pear, Yarlington Blue cheese, candied pecans & chicory salad (V) | 6.50 / 12.50 |

Main Courses.....

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| Trent pheasant schnitzel with caesar salad, fried duck egg and chips * | 17.50 |
| Game pie with creamy mashed potato, roasted vegetables and Madeira sauce | 18.00 |
| Classic Moroccan seven vegetable tagine, cous cous, onion jam & green harissa (V) * | 14.50 |
| Roundhill Farm rump steak, chips, confit tomatoes, peppercorn sauce & pickled vegetable salad * | 21.00 |
| Pan-fried fillet of Cornish hake, crab & squash pearl barley "risotto", sage & toasted pumpkin seeds | 20.50 |
| Pink roasted rump of lamb, basil bread & butter pudding, ratatouille, confit shallots, rosemary jus | 20.00 |
| Sea bass, puy lentils, iberico pork sobrasada, parsnip purée, sautéed spinach & crispy leeks | 21.50 |

* denotes children's versions are available at half price but only available for children of 13 years & younger

To Share..... Fillet of Dorset venison wellington with buttered spinach, Dorset Blue Vinny dauphinoise potatoes, roasted root vegetables & madeira sauce (Medium-rare - 45 minutes cooking time) 55.00

Sides.....

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| Creamy mashed potato | 3.00 |
| Triple-cooked chips with sweet & sour tomato ketchup | 3.00 |
| Watercress with sweet pickled vegetable salad | 3.00 |
| Roasted root vegetables | 3.00 |

