

THE ROSE & CROWN TRENT

Nibbles..... A selection of bread / nuts & olives / whitebait with Marie Rose sauce each 3.50

Starters.....

Treacle cured salmon, soft shell crab, oriental salad & pickled passionfruit	8.50
New season's Red Barn Farm asparagus with truffle mayo, free-range crispy egg & parmesan (V)	7.50
Ham hock, mustard & parsley terrine with savory cheese toasty, pineapple & black pudding crumb	8.00
Tempura of flowering summer courgette, goats curd, pine nuts, golden marjoram & sweet chili (V)	7.50
Tartare of beef with shallots, capers, gherkins, crispy onions, pickled beets & dripping croutons	8.00
Cream of pea soup, baby gem lettuce & smoked Normandy ham (V no ham)	6.00

Main Courses.....

Cornish hake, brown shrimps & sorrel, tarragon potato dumplings & spring greens *	17.50
Loin of rabbit, rabbit spring roll, tomato couscous, baby courgettes & tarragon sauce *	18.50
Devon duck breast, caramelized shallot puree, baby leeks, turnips, almondine potato & oranges	19.50
Pink-roasted venison, venison sausage roll, cauliflower puree, baby carrot, cavolo nero, malt sauce	21.50
Sea-reared trout, Lyme Bay scallop & squid ink tortellini, tenderstem broccoli & watercress sauce *	18.00
Roundhill Farm rump steak, béarnaise, triple-cooked chips, field mushroom & cherry tomatoes *	19.50
Warm caramelised onion & gruyere tart with rocket, parmesan & cherry tomato salad (V) *	12.50

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

To share.....

Chateaubriand of Middlemarsh beef with béarnaise, homemade triple-cooked chips, onion rings, field mushrooms & cherry tomatoes (medium-rare – 30 mins cooking time)	55.00
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Sides.....

Dauphinoise potatoes	3.00
Buttered spring greens	2.50
Homemade triple-cooked chips with sweet & sour tomato ketchup	3.00
Tenderstem broccoli	3.00

