SMALL PLATES

MEDITERRANEAN SALAD 8.50
HALLOUMI, TOMATOES, CUCUMBER, OLIVES, RED ONION, COS LETTUCE, BALSAMIC GLAZE

CAESAR SALAD 8.00
COS LETTUCE, PARMESAN, SOURDOUGH CROUTONS, CAESAR DRESSING

CAPRESE SALAD 8.50
BUFFALO MOZZARELLA, TOMATOES, PESTO AND FRESH BASIL

HAGGIS 8.50
WITH ONION CHUTNEY, PEPPERCORN SAUCE AND SOURDOUGH BREAD

GRILLED HALLOUMI 8.00
WITH SALAD AND SWEET CHILLI DIP

CHICKEN TENDERS.....6 or 10...8.50/12.00
OUR OWN RECIPE, SERVED WITH A CHOICE OF SRIRACHA OR LEMON MAYONNAISE

ONION RINGS..... 6.50
WITH SRIRACHA, LEMON MAYONNAISE OR BBQ SAUCE

GARLIC CIABATTA 5.00

SIDES

FRIES WITH HOMEMADE AIOLI..... 5.00

OLIVES..... 4.50

SOURDOUGH BREAD..... 4.50
WITH OLIVE OIL AND BALSAMIC VINEGAR

COLESLAW 3.00

SRIRACHA/ LEMON MAYO/ AIOLI/ PEPPERCORN 1.50

SALADS

MEDITERRANEAN SALAD..... 13.50
HALLOUMI, MIXED OLIVES, TOMATOES, RED ONIONS, COS LETTUCE, GARLIC, AND BALSAMIC GLAZE

GRILLED GOATS CHEESE..... 14.50
WITH ROAST BEETROOT, RED ONION, WALNUTS, LAMBS LETTUCE, ROCKET AND BALSAMIC GLAZE

CHICKEN CAESAR SALAD..... 15.00
GRILLED BUTTERMIK CHICKEN, COS LETTICE, CROUTONS, PARMESAN AND CAESAR DRESSING

SANDWICHES

ALL MADE IN CIABATTA AND SERVED WITH FRIES AND COLESLAW

STEAK SANDWICH..... 16.50
MARINATED STEAK, ROCKET, RED ONION, TOMATO, PARMESAN AND MUSTARD MAYONNAISE

CHICKEN BLT..... 15.00
GRILLED BUTTERMILK CHICKEN, SMOKED BACON, COS LETTUCE, TOMATO, MONTEREY JACK AND MAYONNAISE

BUFFALO MOZZARELLA & TOMATO..... 14.50
WITH PESTO, FRESH BASIL, GARLIC, PARSLEY AND ROCKET

BURGERS

ALL SERVED WITH FRIES AND COLESLAW

HOUSE BURGER..... 18.50
6OZ ANGUS BEEF PATTY, SMOKED BACON, MONTEREY JACK, COS LETTUCE, RED ONION TOMATO AND BURGER SAUCE

SOUTHERN FRIED CHICKEN BURGER....18.00
BUTTERMILK CHICKEN WITH COS LETTICE, RED ONION, MONTEREY JACK AND LEMON MAYONNAISE

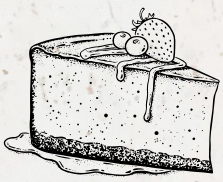
HALLOUMI BURGER..... 16.00
WITH COS LETTUCE, RED ONION, TOMATO AND SWEET CHILLI DRESSING

CLASSICS

FISH AND CHIPS..... 19.00
FRESH BEER BATTERED HADDOCK, PEA PUREE, HOMEMADE TARTAR SAUCE AND CHIPS

PEPPER STEAK..... 17.50
MINUTE STEAK IN PEPPERCORN SAUCE WITH GRILLED TOMATO AND FRIES

PLEASE CHECK OUR BLACKBOARDS FOR DAILY SPECIALS



DESSERTS

PLEASE ASK ABOUT
OUR DESSERTS OF THE DAY

An optional and discretionary service charge of 10% will be added to your bill, which is shared between all our staff.

Our dishes are prepared in food areas where cross contamination may occur, and our menu descriptors do not include all ingredients.

SCAN TO VIEW FULL MENU ALLERGIES & INTOLERANCE INFORMATION

Rose & Crown

Some Cocktails

MARGARITA 11.50
EL SUENO ANEJO TEQUILA, COINTREAU, LIME JUICE

NEGRONI..... 11.50
GORDON'S GIN, CAMPARI, MARTINI ROSSO

ESPRESSO MARTINI.....11.50
SMIRNOFF VODKA, KAHLUA, DOUBLE ESPRESSO

OLD FASHIONED..... 11.00
LEITH TABLE WHISKY, BITTERS, SUGAR

COSMOPOLITAN 11.00
SMIRNOFF VODKA, COINTREAU, CRANBERRY, LIME

WHISKY SOUR 11.00
LEITH TABLE WHISKY, SUGAR, LIME

GINGER CAIPIRINHA.....11.50
CACHAÇA, SUGAR, LIME & GINGER

MANHATTAN..... 11.50
LEITH TABLE WHISKY, BITTERS, ROSSO VERMOUTH

LONG ISLAND ICED TEA..... 12.00
SMIRNOFF, GORDONS, BACARDI, COINTREAU,
EL SUENO, LIME, COKE

IF YOU HAVE A FAVOURITE THAT'S NOT ON OUR LIST,
PLEASE ASK AND WE WILL HAPPILY MAKE IT FOR YOU.

WE HAVE FOOD AND DRINK SPECIALS DAILY AND LIVE MUSIC EVERY NIGHT.
SEE THE BLACKBOARDS FOR DETAILS OR ASK YOUR SERVER.