

ROSE & CROWN

Appetizers

Appetizer Trio

Scotch Egg, Mary and the Lads, Frisée and Apple Salad 16.99

Roasted Sea Scallops

Wilted Baby Spinach, Tomato, and Olive Vinaigrette 10.99

Frisée and Apple Salad

featuring Ocean Spray® Craisins® BRAND
with Blue Cheese Crumbles, Candied Nuts, and Cranberry Vinaigrette 7.99

Trio of United Kingdom Cheese

with Accompaniments 9.99

Mary and the Lads

Roasted Shrimp Cocktail with a Spicy Bloody Mary Mix 9.99

Scotch Egg

Golden-fried Hard-boiled Egg wrapped in Sausage Meat with Mustard Sauce 8.99

Seasonal Soup

Bowl 5.49

Entrees

Farmhouse Ploughman's Lunch

Carved Ham, Cheese, Roast Chicken, Egg, and Traditional English Accompaniments 17.99

♥*Sherwood Sauvignon Blanc, Marlborough*♥

Beef Sirloin Steak

with Seasonal Vegetables, Fried Onion Rings, Cashel Blue Cheese Butter, and Red Wine Sauce 22.99

♥*Black Pearl Oro Shiraz-Cabernet, Paarl*♥

Bangers and Mash

Traditional English Sausages with Braised Cabbage and Bacon served with Mashed Potatoes and Shallot Gravy 14.99

Harp Lager

United Kingdom Pub Burger

Angus Beef Patty with Applewood-smoked Bacon, Cheddar, crispy Shallots, and House-made HP Sauce 13.99

Pub Blend - Golden Fox, Bass Ale, and Boddingtons English Pub Ale

Fish and Chips

"Rose & Crown's Signature Dish"
Beer-battered and served with House-made Tartar Sauce 17.99

Harp Lager

Grilled Salmon

with Rustic Potato Salad and Tomato Chutney 20.99

♥*Kenwood Vineyards Yulupa White Zinfandel, California*♥

Cottage Pie

Ground Beef, Onions, Carrots, Mushrooms, Creamy Mashed Potatoes, and Cheddar Cheese 16.99

Strongbow Cider

Vegetable Stone Pie

Mushrooms, Onions, Spinach, Cheddar Cheese, and a Side Salad 14.99

Shandy - Half Sprite and Half Bass Ale

Corned Beef Sandwich

Warm Corned Beef on Toasted Sunflower Bread with Cheddar, Cabbage, and Horseradish Mayonnaise served with House-made Crisps 12.49

Pub Blend - Snake Bite, Strongbow Cider, and Harp Lager

Side Orders

Mashed Potatoes 4.29

Green Beans 3.99

Mushy Peas 3.99

Cauliflower and Cheese Gratin 5.49

English Chips 3.19

Bubble and Squeak 4.99

Desserts

Mandy's Mess

Freshly-baked Pound Cake with Berries and Ribena Syrup 6.49

Cheesecake

with Mocha Cream and Caramelized Bananas 5.99

No Sugar Added Lemon Custard

with fresh Berries 5.49

Jaffa Tarts

Orange Cream-filled Cakes with Chocolate Ganache, Raspberry Sauce, and fresh Oranges 5.99

Sticky Toffee Pudding 5.49

An 18% service charge is added for parties of 6 or more.

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Non-Alcoholic Specialty

Glowing Character Punch

Minute Maid Light Lemonade Punch served in a souvenir cup with a glowing Disney Character Light 6.49

Your Shout!!!

Magical Star Cocktail

Light up your celebration with X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube 10.50

English Rose

Beefeater Gin, Apricot Brandy, Sweet Vermouth, Pineapple Juice, Orange Juice, and Cranberry Juice served in a Souvenir Cup 10.50

Welsh Dragon

Peach Schnapps, Melon Liqueur, Crème de Menthe, Orange Juice, and Pineapple Juice served in a Souvenir Cup 9.75

Leaping Leprechaun

Myers's Platinum Rum, Skyy Vodka, Jameson Irish Whiskey, Melon Liqueur, and Sweet-and-Sour topped with Sprite served in a Souvenir Cup 12.50

Scotch Flights

Single Malt Flight

Glenkinchie, Oban, Lagavulin 15.00

Johnnie Walker Flight

Black, Gold, Green 12.00

Ales, Lagers, and Stouts

Bass Ale, Stella Artois, Harp, Boddingtons English Pub Ale, Strongbow Cider, and Guinness Stout

Imperial Sampler 11.25

Imperial Pint 8.00

Served in a Souvenir Cup 11.00

Scotch Whisky

2-oz Pour

Johnnie Walker Blue 37.00

The Macallan 12 yr 12.00

The Macallan 18 yr 29.00

Lagavulin 16 yr 17.00

Oban 14 yr 17.00

Glenkinchie 12 yr 12.00

Beverages

Coca-Cola, Diet Coke, Minute Maid Light Pomegranate Lemonade, Fanta Orange 2.99

Wine List

Paul Cheneau *Lady of Spain Cuvée*, Cava, Spain

delicate mousse, hints of apple and apricot and crème with toastiness on the finish 10.00 45.00

Banfi Rosa Regale, Brachetto d'Acqui DOCG, Piedmont

slightly sweet red sparkling wine with rose petal aromas and strawberries, raspberries, and cranberries on the palate 12.00 55.00

Dr. Loosen, *Dr. L. Riesling*, Mosel

crisp flavors of white peaches and green apples, bright and refreshing clean finish 9.00 39.00

Casa Grande Pinot Grigio delle Venezie, Veneto

light fresh floral and mineral aromas with refreshing flavors of citrus and green apple, and a clean fresh lemon zest finish 9.00 39.00

Sherwood Sauvignon Blanc, Marlborough

concentrated yet finesse nose of spicy grapefruit zest, flavors of intense gooseberry, lime, quince, grassy and fresh 10.00 45.00

Cupcake Vineyards Chardonnay, Central Coast

decadent levels of butter, cream, bright citrus, apple, and vanilla melt into a balance of oak and subtle spice 9.00 39.00

Newton Red Label Chardonnay, Napa Valley

delicate aromas of white flowers, crisp apple, and toasted bread translate to rich fruit flavors 10.00 45.00

Kenwood Vineyards Yulupa White Zinfandel, California

fresh red berry, citrus, and melon flavors and aromas rounded out with subtle hints of nutmeg and clove 8.00 35.00

Parker Station Pinot Noir, California

displays enticing cherry, plum, and strawberry flavors with a hint of spice, clove, and herbs 9.00 39.00

Banfi Chianti Superiore DOCG, Tuscany

rich notes of cherry and strawberry with violet aromas 8.00 35.00

Canyon Road Merlot, California

black cherry and juicy plum notes, balanced with a round velvety texture 9.00 39.00

Rosenblum *Vintner's Cuvée* Zinfandel, California

juicy with raspberry, cherry, and blackberry aromas with vanilla nuances 9.00 39.00

Chateau Ste Michelle Syrah, Columbia Valley

dry, full-bodied, zesty black fruits resembling blackberries and plum laced with spicy notes of pepper and dark chocolate 9.00 39.00

Black Pearl *Oro Shiraz-Cabernet*, Paarl

rich and soft but full of flavor, deep black cherry and cassis with chocolaty notes and velvety mouth coating tannins, plush and smooth 9.00 39.00

Louis Martini Cabernet Sauvignon, Sonoma Valley

black cherry and cassis notes accented with spicy oak, rich and complex, long black fruit finish 10.00 45.00

Pub Blends

Imperial Pint 8.00 Served in a Souvenir Cup 11.00

Golden Half Stella Artois and Half Bass Ale

Golden Fox Half Boddingtons and Half Bass Ale

Half & Half Half Harp and Half Guinness

Black & Tan Half Bass Ale and Half Guinness

Cider & Black Cider with a shot of Black Currant Juice

Bumblebee Half Boddingtons and Half Guinness

Shandy Half Sprite and Half Bass Ale

Snake Bite Cider topped with Harp