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c.1810

ROSE & CROWN

UPPER FARRINGDON

A COUNTRY PUB, TWO CENTURIES IN THE MAKING

Dating to around 1810, The Rose & Crown is widely believed to have been built as an estate workers' alehouse by Edward Austen Knight, Jane Austen's brother of nearby Chawton House. More than two centuries later, the old beams, brickwork and fireside still frame what a country pub should be: seasonal food, good company and a generous welcome.

LUNCH MENU

Wednesday - Friday | 12pm - 3pm

2 COURSES £24.95 | 3 COURSES £29.95

STARTERS

Seasonal Soup of the Day (gfo/pb option)

Made with the best of the market - ask the team for today's bowl.

Truffle Arancini (v)

Truffle and roasted-garlic mayonnaise, crispy sage and aged vegetarian Italian hard cheese.

Crispy Halloumi Bites (v/gfo)

Hot honey-sriracha glaze, black sesame, smoked salt and pea shoots.

The Rose & Crown Sausage Roll

Pork, sage and black pudding, spiced plum ketchup and mustard-seed pickles.

8.5

PUB LUNCH SANDWICHES

Beer-Battered Fish Finger & House Tartare

Crispy cod, house tartare, gem lettuce and pickles.

Slow-Braised Beef, Horseradish & Pickled Onion

Tender braised beef, horseradish cream, pickled red onion and rocket.

Mature Cheddar, Beer-Onion Chutney & Rocket (v)

Mature cheddar, house beer-onion chutney and rocket.

9.5

9.5

10.5

13.5

14.5

12.5

BOARDS AND FEASTS

The Rose & Crown Ploughman's

Farmhouse cheeses, British cured meats, warm house sausage roll, pickles, beer-onion chutney, seasonal leaves and warm bread.

Add an extra sausage roll +£5.

25

LARGE PLATES

Chef's Pie of the Day

Buttery mashed potato, seasonal greens and rich jus.

Fresh Beer-Battered Cod (gfo)

Thick-cut chips, crushed garden peas, house tartare and charred lemon.

Butternut Squash & Sage Risotto (v/gf, vegan option)

Roasted squash puree, sage brown butter, goat's cheese and toasted pumpkin seeds.

Cape Malay Beef Bobotie

A South African classic - and a firm favourite with our locals.

Spiced beef, apricot and sultanas beneath a golden savoury custard, fragrant yellow rice, tomato sambal and house fruit chutney.

Five-Bean & Chickpea Chilli (v, vegan option)

Warm flatbread, sour cream & fresh chives.

22.5

24.5

21.5

23

19.5

DESSERTS

Spiced Autumn Creme Brulee (v)

Vanilla and tonka bean creme brulee with an autumn-spiced shortbread biscuit.

Cheesecake of the Day (v)

Ask the team for today's seasonal cheesecake.

Chef's Crumble of the Day (pb/gfo - contains almonds)

Seasonal fruit, almond & vanilla crumb and vegan vanilla ice cream.

Lemon & Mascarpone Bread & Butter Pudding (v)

Lemon-swirl ice cream and candied lemon crumb.

Gluten-Free Chocolate Brownie (v/gf)

Warm brownie, hazelnut chocolate sauce and chopped hazelnuts, with house shortbread ice cream.

9.5

9.5

9.5

9.5

9.5

A LITTLE SOMETHING WARM

For a slow autumn afternoon by the fire.

Freshly Brewed Tea

3.5

Americano

3.5

Flat White / Cappuccino / Latte

3.95

Hot Chocolate

4.5

AUTUMN SPECIAL

Gingerbread Latte

Espresso, steamed milk and warming gingerbread spice.

4.95

Please tell a member of our team about any food allergy or intolerance before ordering.

Written allergen information covering the 14 regulated allergens is available from our team. Recipes and supplier ingredients can change, so please check with us each visit.

(v) vegetarian | (pb) plant-based | (gf) gluten-free | (gfo) gluten-free option available

A discretionary 12.5% service charge will be added to your bill - please let us know if you would like this removed.