

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.

SUNDAY LUNCH MENU

FOR THE TABLE *Nibbles & small plates, made for sharing.*

CHOOSE ANY 5 FOR £42 *Mix & match - repeats welcome. Crispy Cod Bites +£2.50 per portion in the offer. If your five choices cost less individually, we will charge the lower price.*

House Biltong of the Day	10	Crispy Cod Bites (gfo)	12.5
Served with aged cheddar, Dijon mustard and smoked salt - perfect for passing around the table.		Cape Malay curry mayonnaise, fresh lime, coriander and pickled chilli.	
Marinated Nocellara Olives (pb/gf)	7.5	The Rose & Crown Sausage Roll	10.5
Sun-blushed tomatoes, rosemary and aged balsamic reduction.		Hand-crafted pork, sage and black pudding, spiced plum and porter ketchup, mustard-seed pickles.	
Sticky Cider & Maple Pork Belly Bites (gfo)	9.5	Gochujang Buttermilk Chicken	10.5
Smoked apple and jalapeno dip, pickled red chilli and crispy shallots.		Crisp chicken tossed in sticky Korean chilli glaze, sesame ranch, spring onion and toasted sesame.	
House-Crafted Bread & Whipped Butter (v)	7.5	Crispy Halloumi Bites (v/gfo)	9.5
Today's bake with a changing seasonal butter - ask the team for today's pairing.		Hot honey-sriracha glaze, black sesame, smoked salt and pea shoots.	
Seasonal Soup of the Day (gfo/pb option)	8.5	Truffle Arancini (v)	9.5
Made with the best of the market - ask the team for today's bowl.		Truffle & roasted garlic mayonnaise, crispy sage and aged vegetarian Italian hard cheese.	

BOARDS AND FEASTS

The Rose & Crown Ploughman's

25

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

Add extra sausage roll +5

Please tell a member of our team about any allergies before ordering. Full allergen information is available.

(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.

SUNDAY ROASTS

SERVED UNTIL WE RUN OUT!

Our roasts are cooked slowly, carved generously and served with crisp roast potatoes, homemade Yorkshire pudding, honey-roasted parsnips, glazed carrots, seasonal greens and plenty of rich gravy.

Trio of Roasts - Pork Belly, Rump Cap Beef & Rosemary-Lemon Chicken (gfo) 26

Three Sunday favourites, carved generously and served with all the trimmings.

Roast Rump Cap of Beef, served Medium-Rare (gfo) 24

Roasted pink, rested and carved to order, finished with rich beef gravy.

Hand-Rolled Roast Porchetta & Crackling (gfo) 21

Herb-rolled pork with crisp crackling and proper roasting gravy.

Rosemary & Lemon Roast Chicken Supreme (gfo) 20

Pan-roasted chicken supreme with rosemary, lemon and garlic, sage stuffing and proper chicken gravy.

Roasted Butternut, Red Lentil & Thyme Nut Roast (pb) 18

Roasted squash, red lentils, herbs and seeds with plant-based gravy.

Add cauliflower cheese (v/gf) £5 | Pork, apricot & sage stuffing (gf) £5

LARGE PLATES

Fresh Beer-Battered Cod (gfo) 24.5

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

Chef's Market Fish (gfo) MP

The best of the day's market, served with thoughtfully chosen seasonal accompaniments. Please ask our team for today's fish.

10oz 24-Day Mature Hand-Cut Sirloin Steak (gfo) 32.5

Rosemary-balsamic mushroom, roasted vine tomatoes, rocket and pickled shallots, thick-cut chips. Peppercorn sauce | Brighton Blue Cheese sauce | Rich gravy | Garlic butter £3

Brighton Blue & Bacon Burger 22

British beef, Brighton Blue, smoked streaky bacon, port and onion marmalade, roasted garlic mayonnaise, pickles and chips.

The Rose & Crown House Burger 20

British beef, mature cheddar, smoked streaky bacon, crispy onions, house burger sauce, pickles and chips.

Buttermilk Cornflake Chicken Burger 19.5

American cheese, buttermilk ranch, gem lettuce, pickled onion, tomato, gherkins and chips.

Artisan Five-Bean Chilli (pb/gf) 19.5

A rich, slow-cooked five-bean chilli with tomato and warming spices, served with turmeric rice.

Roasted Butternut Squash & Sage Risotto (v/gf, pb option) 21.5

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

Sticky Baby-Back Pork Ribs (gfo) 18.5/29

Half or full rack glazed in our sticky house BBQ sauce, with pickled slaw and chunky chips.

Beyond Stack Burger (Plant-based) (pb/gfo) 19

Plant-based burger in a toasted bun with vegan cheese, gem lettuce, gherkins, finished with our BBQ sauce and chips.

SIDES

Tenderstem broccoli, herb butter & smoked sea salt (v/gf) 6.5

Braised red cabbage (pb/gf) 5

Pickled slaw (pb/gf) 4.5

House salad, house honey & mustard dressing (v/gf) 5

Chunky fries / skinny fries (pb/gfo) 5

Posh Fries - truffle, Parmesan, rosemary salt & parsley (gfo) 6.5

Rocket, pickled onions, sun-dried tomatoes, Parmesan & aged balsamic (gf) 8

DESSERTS

Spiced Autumn Creme Brulee (v) 9.5

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

Cheesecake of the Day (v) 9.5

Ask the team for today's seasonal cheesecake.

Chef's Crumble of the Day (pb/gfo - contains almonds) 9.5

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

Lemon & Mascarpone Bread & Butter Pudding (v) 9.5

Lemon-swirl ice cream and candied lemon crumb.

Gluten-Free Chocolate Brownie (v/gf) 9.5

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

Affogato 8

Vanilla Ice Cream & Mozzo Espresso

Selection of ice creams & sorbets (v / gfo) 1 Scoop 3 | 2 Scoops 5.5 | 3 Scoops 7.5

AFTER DINNER

Rooibos Old Fashioned Bourbon, Rooibos & Orange Bitters 12

Espresso Martini Espresso, Vodka, Kahlua & Sea Salt 11

HOT DRINKS

Americano 3.5

Flat White / Cappuccino / Latte 3.95

Espresso single 3 / double 3.5

Macchiato single 3.25 / double 4

Freshly Brewed Tea 3.5

Hot Chocolate 4.5

Mocha 4.5

AUTUMN SPECIAL - Gingerbread Latte 4.95