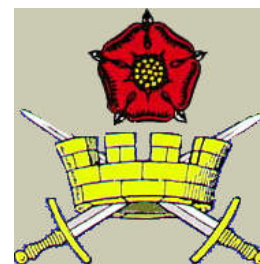


THE ROSE AND CROWN BROKENBOROUGH

country pub and dining

MAIN MENU



STARTERS

<i>Homemade soup of the day served with farmhouse bread</i>4.50
<i>Tiger prawns with chilli and garlic</i>6.75 or13.50
<i>Warm pigeon breast salad served with smoked bacon lardons and a red wine jus</i>5.95
<i>Somerset goat's cheese deep fried in breadcrumbs served with a Shrewsbury sauce and mixed, dressed leaves</i>5.75
<i>Crabcakes with apricot and chilli blatjang and mixed, dressed leaves</i>6.25
<i>Sauté mushrooms in a garlic, cream and white wine sauce with smoked bacon lardons</i>5.30
<i>Scallops on a bed of salad leaves combined with cherry tomatoes, celery and grapes with a chilli and fines herbes vinaigrette</i>7.45 or14.90

MAINS

<i>12oz rump of Scottish beef served with hand cut chips, braised tomato, onion rings and field mushrooms</i>16.25
<i>The rump of Scottish beef can be served with a choice of the following sauces:-</i>	
<i>Béarnaise</i>	<i>1.30</i>
<i>Brokenborough</i>	<i>1.30</i>
<i>Green Peppercorn</i>	<i>1.30</i>
<i>Cod steak pan fried with a seafood bisque, smoked bacon and chive mash with minted green peas</i>11.95
<i>Supreme of chicken, with a basil and Mozzarella cheese stuffing, wrapped in smoked bacon with a Dijon mustard sauce, sauté potatoes and green beans almondtine</i>11.95
<i>Seared sea bass fillets on a bed of spinach with a white wine and thyme sauce, an apple and blackcurrant compote and new potatoes</i>14.75
<i>Lamb cutlets with a red wine and rosemary sauce, dauphinoise potatoes and a carrot and swede purée</i>14.20
<i>Monkfish in an Indian style tomato and yoghurt sauce, buttered noodles and dressed, mixed leaves</i>15.25
<i>Free range pork escalope with a prune stuffing, an armagnac, wild mushroom and cream sauce, sauté potatoes and peppered cabbage</i>14.20
<i>Leek, mushroom and Gruyère cheese flan with sauté potatoes and dressed, mixed leaves</i>10.75

EXTRAS

<i>Hand cut chips</i>2.50	<i>Garlic Bread</i>1.75
<i>Minted garden peas</i>2.50	<i>Green beans almondtine</i>2.50
<i>Peppered cabbage</i>2.50	<i>Carrot and swede purée</i>2.50

Please turn over for an alternative selection of classic pub dishes available Sunday – Friday evenings only

AVAILABLE SUNDAY – FRIDAY EVENINGS ONLY

CLASSIC PUB DISHES

<i>Rose and Crown burger topped with smoked bacon, Gruyère cheese and tomato with hand cut chips and dressed, mixed leaves</i>8.95
<i>Brokenborough organic pork sausages, wholegrain mustard mash and caramelized onion gravy</i>9.50
<i>Steak and kidney pie, hand cut chips and garden peas</i>8.95
<i>Penne in a tomato, garlic and basil sauce with red onions, Harissa paste, spinach, Mozzarella cheese and a Parmesan cheese topping</i>8.50

All dishes are individually prepared and your patience is appreciated especially during busy periods

SERVICE NOT INCLUDED

PRODUCE PROVENANCE

Whilst we are committed to sourcing as much of our produce as locally as possible, we are equally aware that quality and value are both essential components of any menu and are prepared to look further afield when necessary. To that end we work with the following key suppliers to deliver a dining experience which we hope you will enjoy:-

*Aubrey Allen, Coventry - 2007 Catering Butcher of the Year
including free range Large White pork from Jimmy Butler of Suffolk - 2006 Pig Farmer of the Year
Bath Wholesale Fruit & Vegetables, Bristol
Charles Saunders, Bristol
New Wave Seafoods, Fairford
W. L. Pickford & Sons, Brokenborough – Organic pork sausages, ham and smoked bacon products
from rare breed Berkshire pigs
Sherston Eggs
Winstone's Ice Creams, Rodborough Common*

In addition we go one step further by attaching the same standards to our wine and beer offerings. Our wines are supplied by

*Talking Wines, Crudwell
Christopher Piper Wines, Otterburn St. Mary*

and we will only source real ales from specialist Gloucestershire or Wiltshire breweries which do not distribute their ales on a national scale. In this way we believe we not only support local businesses but also the true tradition of hand crafted ales. Our regular session beer is Uley Bitter from the Uley Brewery.