

## Appetizers

### Rose and Crown Meat and Cheese Selection For Two

English-style Cheese and Sausages with individual accompaniments 12.99

### Apple and Stilton Salad

Mixed Greens tossed with Candied Walnuts, Apples, English Stilton Cheese, and Cranberry Vinaigrette 7.99

### Butter-poached Shrimp

with a Barley Risotto 9.99

### Scotch Egg

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

### Mixed Greens

with warm Bread Croutons, crispy Bacon, Roasted Onions, Irish Cheddar, and warm Bacon Vinaigrette 5.99

### Potato and Leek Soup

Cup 3.99 Bowl 5.49

## Entreés

### Bangers and Mash

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

**Black and Tan Pub Blend**

### Chicken and Mushroom Pie

Creamy Wild Mushrooms and Chicken Ragoût topped with Puff Pastry 16.99

**Stella Artois**

### Cottage Pie

Ground Beef with Onions, Carrots, and Green Peas topped with Duchess Potatoes 18.99

**Boddingtons English Pub Ale**

### Grilled Chicken Breast

House-made Bacon and Cheddar Scone, Basil Mayonnaise, and Tomato and Red Onion Salad 11.99

**Shandy Pub Blend**

### Vegetarian Shepherd's Pie

Creamy Mushroom-Vegetable Ragoût topped with Mashed Potatoes and Cheddar Cheese served with Mixed Greens and Roasted Portobello Mushroom 14.99

**Stella Artois**

### Fish and Chips

Battered fresh Cod served with English Chips 15.99

**Tennent's Lager**

### Rose and Crown Pub Burger

served with Bacon, Cheddar, Oven-dried Tomato, English Chips, and House-made Malted Ketchup 11.99

**Golden Pub Blend**

### Corned Beef Sandwich

Warmed Corned Beef on Toasted Sunflower Bread with Swiss, Cabbage, and spicy Mustard served with House-made Crisps 10.99

**Bass Ale**

## Side Orders

**Green Beans** 2.99

**Mushy Peas** 2.99

**Mashed Potatoes** 4.29

**English Chips** 2.99

## Desserts



*A Sweet Ending to Your Celebration . . .*



### Chocolate Scotch Cake

*with Chocolate Filling and Scotch Ganache served with Crème Anglaise 5.99*

**Lemon Pie** 5.49

**Bakewell Tart** 5.49

**No Sugar Added Fruit Trifle** 5.49

**Sticky Toffee Pudding** 4.99

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

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

## Non-Alcoholic Specialty

**Tinker Bell and Friends or Lightning McQueen Raceway Punch**  
Minute Maid Light Lemonade Punch served in a souvenir Fairies or Cars Cup with a glowing Tinker Bell or Lightning McQueen Clip-on 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 10.25

### English Rose

Beefeater Gin, Apricot Brandy, Sweet Vermouth, Pineapple Juice, Orange Juice, and Cranberry Juice  
Served in a Souvenir Cup 10.25

### Welsh Dragon

Peach Schnapps, Melon Liqueur, Crème de Menthe, Orange Juice, and Pineapple Juice  
Served in a Souvenir Cup 9.50

### Leaping Leprechaun

Bacardi Rum, Skyy Vodka, Melon Liqueur, and Sweet-and-Sour topped with Sprite  
Served in a Souvenir Cup 11.25

## Scotch Flights

### Single Malt Flight

Glenkinchie, Oban, Lagavulin 15.00

### Johnnie Walker Flight

Black, Gold, Green 12.00

## Ales, Lagers, and Stouts

**Bass Ale, Boddingtons English Pub Ale, Stella Artois, Strongbow Cider, Tennent's, Hoegaarden, Guinness Stout, and Woodpecker Sweet English Cider**

Imperial Sampler 11.00

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

The Macallan 25 yr 95.00

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 2.69

## Wine List

*Put a Sparkle in Your Celebration Today!*

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

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

**Kenwood Vineyards 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

**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

**Casa Grande Pinot Grigio, delle Venezie IGT**

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

**Rudi Wiest Riesling, Hooked, Rhein-Mosel**

dry style, honeysuckle on the nose with tangy lime and lemon, ripe green apples and white peaches with a floral and spicy frame 9.00 39.00

**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

**Baileyana Chardonnay, Grand Firepeak Cuvée, Edna Valley**

a bright array of citrus flavors up front, followed by intensely concentrated flavors of red apple and ripe pear 11.00 49.00

**Mirassou Pinot Noir, California**

dry, soft red raspberry and cherry are balanced, silky and elegant finish 8.00 35.00

**Canyon Road Merlot, California**

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

**Estancia Cabernet Sauvignon, Paso Robles**

full-bodied flavors of cassis and dark cherry, elegant and smooth texture provide for a lavish finish 9.00 39.00

**Black Pearl Vineyards, Oro**

**Cabernet Sauvignon-Shiraz, 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

**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

**One Disney Wine & Dine Plan Entitlement - bottles only**

## Pub Blends

Imperial Pint 8.00 Served in a Souvenir Cup 11.00

**Golden Half Stella Artois and Half Bass Ale**

**Half & Half Half Tennent's and Half Guinness**

**Shandy Half Sprite and Half Bass Ale**

**Snake Bite Cider topped with Tennent's**

**Black & Tan Half Bass Ale and Half Guinness**

**Cider & Black Cider with a shot of Black Currant Juice**

**Bumblebee Half Boddingtons and Half Guinness**