

ROSE & CROWN

Appetizers

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 9.49

Seasonal Soup

Bowl 5.99

Entrees

Grilled New York Strip Steak

with Seasonal Vegetables, Fried Onion Rings,
Green Beans, Mushrooms, and
Red Wine Sauce 26.99

♣Black Pearl Oro Shiraz-Cabernet, Pearl♣

Bangers and Mash

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

Harp Lager

English Breakfast Burger

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

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

Vegetable Stone Pie

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

Shandy - Half Sprite and Half Bass Ale

Farmhouse Ploughman's Lunch

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

♣Sherwood Sauvignon Blanc, Marlborough♣

Cottage Pie

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

Strongbow Cider

Fish and Chips

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

Harp Lager

Corned Beef Sandwich

Warm Corned Beef on Toasted Sunflower Bread
with Cheddar, Cabbage, and Horseradish
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

Queen's Cake

Flourless Chocolate Cake with Seasonal Fruit Compote
and an Eggnog Shooter 6.49

Cheesecake

with Mocha Cream and Caramelized Bananas 5.99

Jaffa Tarts

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

No Sugar Added Yogurt Panna Cotta

Cherries, Pecans, Almonds, and
Earl Grey Tea Crumble 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

Ariel or Buzz Lightyear Punch

Minute Maid® Light Lemonade Punch served in a souvenir Ariel or Toy Story 3 cup with a glowing Ariel or Buzz Lightyear Clip-on Light 6.49

Your Shout!!!

Magical Star Cocktail

X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube 10.75

English Rose

Beefeater Gin, Apricot Brandy, Sweet Vermouth, Pineapple Juice, Orange Juice, and Cranberry Juice served in a Souvenir Cup 10.75

Welsh Dragon

Peach Schnapps, Melon Liqueur, Crème de Menthe, Orange Juice, and Pineapple Juice served in a Souvenir Cup 10.00

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 12.75

Scotch Flights

Single Malt Flight

Glenkinchie, Oban, Lagavulin 15.25

Johnnie Walker Flight

Black, Gold, Green 12.25

Ales, Lagers, and Stouts

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

Imperial Sampler 11.75

Imperial Pint 8.50

Served in a Souvenir Cup 11.50

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, Piedmont

☛slightly sweet red sparkling wine with rose petal aromas and strawberries, raspberries, and cranberries on the palate☛ 12.00 53.00

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

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

Placido Pinot Grigio, 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

Benziger Chardonnay, Carneros certified sustainable

☛crisp acidity, fresh citrus flavors and a touch of oak and butterscotch cookie☛ 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

Hogue Genesis Syrah, Columbia Valley

☛dark, juicy fruit character with black licorice and espresso flavors, balanced and strikingly complex☛ 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 8.50 Served in a Souvenir Cup 11.50

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