

# The Rose And Castle Specials

Our menu clearly states all allergens marked in (green) after the relevant food item it concerns if you are still uncertain on any aspect of the menu please ask a member of staff

## Starters

### Homemade salmon and prawn fishcake

Atlantic prawns (crustacean) and flakes of salmon (fish) and potato wrapped in a bread crumb (gluten egg) served with pepper and lemon mayonnaise dip and mixed leaves £6.95

### Tomato and mozzarella salad V

Sliced tomato and mozzarella (dairy) and sliced avocado drizzled with a homemade basil olive oil £5.25

### Homemade lamb koftas

Two lamb koftas served with a mint raita (dairy), warm pitta bread (gluten) and rocket leaves £6.25

## Mains

All main course are served as stated - V suitable for vegetarians - all weights approximate uncooked weight

### Rump and crayfish

Prime 10oz\* rump steak topped with crayfish tails (crustacean) in garlic butter (dairy) served with diced mushrooms, half a tomato and chunky chips £17.95

### Cajun chicken salad

Strips of chicken breast coated in cajun spices on a bed of iceberg lettuce, tomato, peppers, onion and cucumber served in a deep fried crisp tortilla basket (gluten) and a mint yoghurt dip £13.95

### Red salmon

Fillet of salmon sitting on a red pesto mash, (egg nuts dairy) provencal vegetables and basil oil £13.95

### Pork steak

8oz pork loin sitting on a bed of wholegrain mustard mash (dairy mustard sulphur), served with savoy cabbage, smoked bacon and homemade gravy £12.95

### Blue stilton gnocchi V

Fresh gnocchi topped with broccoli, chilli flakes, pine nuts and blue stilton in a butter sauce (dairy) served with garlic breads (gluten dairy) £12.95

### Homemade chicken pie

Diced chicken breast, leeks and bacon in a creamy (gluten dairy) sauce topped with a puff pastry lid (gluten dairy) and fresh vegetables £11.95

# The Rose And Castle Specials

Our menu clearly states all allergens marked in (green) after the relevant food item it concerns if you are still uncertain on any aspect of the menu please ask a member of staff

## Starters

### Homemade salmon and prawn fishcake

Atlantic prawns (crustacean) and flakes of salmon (fish) and potato wrapped in a bread crumb (gluten egg) served with pepper and lemon mayonnaise dip and mixed leaves £6.95

### Tomato and mozzarella salad V

Sliced tomato and mozzarella (dairy) and sliced avocado drizzled with a homemade basil olive oil £5.25

### Homemade lamb koftas

Two lamb koftas served with a mint raita (dairy), warm pitta bread (gluten) and rocket leaves £6.25

## Mains

All main course are served as stated - V suitable for vegetarians - all weights approximate uncooked weight

### Rump and crayfish

Prime 10oz\* rump steak topped with crayfish tails (crustacean) in garlic butter (dairy) served with diced mushrooms, half a tomato and chunky chips £17.95

### Cajun chicken salad

Strips of chicken breast coated in cajun spices on a bed of iceberg lettuce, tomato, peppers, onion and cucumber served in a deep fried crisp tortilla basket (gluten) and a mint yoghurt dip £13.95

### Red salmon

Fillet of salmon sitting on a red pesto mash, (egg nuts dairy) provencal vegetables and basil oil £13.95

### Pork steak

8oz pork loin sitting on a bed of wholegrain mustard mash (dairy mustard sulphur), served with savoy cabbage, smoked bacon and homemade gravy £12.95

### Blue stilton gnocchi V

Fresh gnocchi topped with broccoli, chilli flakes, pine nuts and blue stilton in a butter sauce (dairy) served with garlic breads (gluten dairy) £12.95

### Homemade chicken pie

Diced chicken breast, leeks and bacon in a creamy (gluten dairy) sauce topped with a puff pastry lid (gluten dairy) and fresh vegetables £11.95