



— THE —
ROMAN CROWN

• PUB & KITCHEN •

STARTERS

SOUP OF THE DAY

*Please ask your server about today's
freshly prepared homemade soup.*

◆————◆ £6.95

SCOTCH EGG

*Traditional Scotch egg served with seasonal
leaves, honey mustard dressing, shaved Parmesan
and house pickles.*

◆————◆ £8.95

CHICKEN & HAM HOCK TERRINE

*Homemade chicken & ham hock terrine served
with toasted sourdough, seasonal leaves,
honey mustard dressing and house pickles.*

◆————◆ £9.25

HONEY BAKED GOAT'S CHEESE

*Honey baked goat's cheese served with rocket,
toasted walnuts, poached pear in red wine
and crispy brioche.*

◆————◆ £9.50

GARLIC KING PRAWNS

*King prawns pan-fried in confit garlic butter
with white wine, cherry tomatoes and rice
vermicelli, finished with spring onions.*

◆————◆ £10.95





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MAIN COURSES

Asian-Inspired Stir Fry

£19.95

Crisp vegetables, lightly caramelised on high heat, finished with a miso-honey glaze.

CHOOSE YOUR PROTEIN:

- Grilled Sirloin
- Grilled Ribeye
- Grilled Cajun Chicken
- Oven Roasted Lemon Halloumi

Niçoise-Style Pork Belly

£18.95

Slow-cooked pork belly finished with BBQ glaze, served with confit garlic green beans, roasted new potatoes, Niçoise olives, cherry tomatoes and boiled egg.

Chicken Supreme

£17.95

Served with mixed wild mushrooms, peas and chorizo, served with a rich red wine jus and new potatoes.

Swordfish Off the Griddle

£20.95

Grilled swordfish with crispy smoked bacon, Cajun bok choy and buttered new potatoes, finished with maître d'hôtel butter.

Wild Mushroom Risotto

£15.95

Creamy Northern Italian-style risotto finished with Parmigiano Reggiano and butter.

ADD: Sea Bass Fillet

£4.95

Beef Pfeffersteak

£29.95

A classic French-inspired dish featuring a premium cut, fillet mignon (8oz), heavily crusted with crushed black pepper, peppercorn cream sauce made with red wine jus, cognac and finished with butter for a rich, silky finish.

Ribeye Steak

£26.95

British ribeye steak, grilled and rested for tenderness, allowing the natural fibres to relax and juices to distribute throughout the steak. Served with home-made chunky chips, half roasted tomato and sauce of your choice.

Sirloin Steak

£26.95

British sirloin steak, grilled and rested for tenderness, allowing the natural fibres to relax and juices to distribute throughout the steak. Served with home-made chunky chips, half roasted tomato and sauce of your choice.

Nut Steak (V)

£16.95

A grilled vegan steak alternative, off the flamed grill to enjoy the smoky flavour, paired with Portuguese salad, olive oil roast potatoes (skin off).

SIDE DISHES

£4.50 EACH

Portuguese Salad

Cucumber, mixed tomatoes, sun-blushed tomatoes, pickled onion.

Chunky Chips

Roman Buttered Roast Potato (Skin Off)

Steamed Seasonal Greens

Green Beans

DESSERTS

£6.95

Please ask your server about today's homemade desserts.

CHEESE PLATTER

FOR 1 £7.95 | FOR 2 £14.95

Our Roman cheese dish, featuring four carefully selected cheeses, accompanied by fresh sliced apple, celery sticks, grapes, onion chutney and a selection of cheese crackers.