

# The View review

Cassi Kingshott finds her appetite down on the riverbank



Photographs by Ian Wilcox

**The Rose & Crown • Harnham Road • Salisbury • SP2 8JQ  
01722 399955 • www.legacy-hotels.co.uk**

The Rose & Crown, set on the River Avon in the medieval city of Salisbury, is a traditional oak-beamed coaching inn dating back to the 13th century. As you might imagine, this lovely historical building is very popular with international visitors. While we were there, a couple from Australia and another from the US were also dining.

With its riverside location, the Rose & Crown is also apparently very popular for weddings. The lovely old beams, the river, the gardens and a view of the stunning – 69-metre high – cathedral spire combine to make a rather romantic venue.

Our table in the Garden River Restaurant overlooked the ducks on the river and the fields beyond, where sheep were still grazing in the evening sunshine. All very *Three Men in A Boat*. I expected Griff Rhys Jones and his



**Chef Ken Jones**



**Smoked salmon with artichoke and cherry tomato salad**

companions to row past at any moment.

The set menu offered a reasonable selection, although it didn't seem able to decide whether it was instead *à la carte*, with extras here and there at an additional charge. For instance, a starter of seared scallops offered an intriguing accompaniment of 'white sweet pudding' at a further cost.

My companion had no hesitation in choosing the smoked salmon with artichoke and cherry tomato salad, which he thoroughly enjoyed. Artichokes are not often seen on the menu in the UK, although they are very common in Europe. Here the artichoke hearts were cut into little cubes and proved a good combination with the tiny tomatoes. It was well presented and appetising. I went for the homemade vegetable soup.

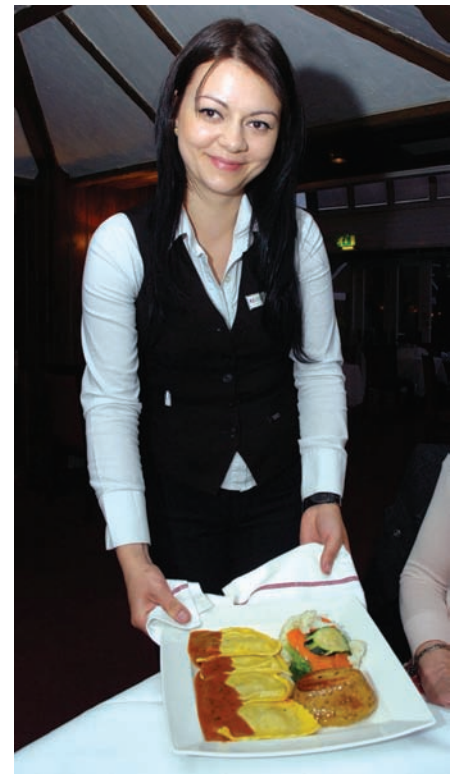
From the friendly staff, it was Crina Crestia who brought us our main course. My guest had homed in on the roast rump of lamb with redcurrant sauce. I love fresh pasta so for me it was the baked wild mushroom and pumpkin ravioli with tomato and herb sauce. The pasta was good, as was the lamb. The accompanying vegetables were an unusual addition. A big potato – a cross between roast and baked – and cauliflower (plus carrots,

broccoli and courgette) was rather generous with pasta. A fresh, crisp green salad would have been enough for me. Perfect for the large appetite, the same vegetable medley seemed to be served with each meal.

A glass of chilled Pinot Grigio went down well. When it came to puddings, I was predictable, ordering a rhubarb crème brûlée, a particular favourite. My companion quickly finished off his plum cheesecake – an unusual combination with which he was delighted.

We took our time chatting over coffee and mints, always the perfect end to a meal. ▽

**Our meal without drinks came to £50**



**Crina Crestia delivers the pasta**