



Dinner in November

Starters

Soup of the day 5.50

Classic Caesar, corn fed chicken, anchovies, garlic croutons 7/12.50

Slow braised pork cheeks, grilled polenta, apple cider sauce 7.50/13.00

Game terrine, glazed port jelly, cranberry compote 8.50

Smoked haddock fishcakes, Montgomery cheddar sauce 7.50

Bar food

House mixed nuts 2.50

House made sausage roll 3.50

The Rose Scotch egg 4.50

Hummus, crudités & pitta 4.50

Salt & pepper squid, aioli 5.00

Parmesan & white truffle chips 4.00

Mains

Steamed Hebridean mussels, white wine, garlic, sage cream sauce 7.00/12.50

10oz day aged sirloin steak, house made chunky chips, watercress & béarnaise 21.50

Kettle cooked ham, fried duck eggs, house made chunky chips & homemade pickles 9.50

Homemade pie of the day, creamy mashed potatoes, seasonal vegetables, gravy 12.50

Roast rump of salt marsh lamb, potato rosti, ratatouille, tarragon sauce 13.50

Salt & pepper bream fillets, purple potatoes, samphire, tomato sauce 13.50

The Rose handmade beef burger, streaky bacon, smoked cheddar, chips 12.50

Beer battered haddock & hand cut chips, crushed peas, tartare sauce 13.00

Portobello mushroom, aubergine & halloumi burger, pesto, chips (v) 12.50

Sides

Baked beetroot, horseradish crème 3.50

Sautéed mushrooms, tarragon 3.50

Gratin ratatouille 3.50

Sweet potato chips 3.50

Hand cut chips 3.50

Desserts

Homemade Banoffee pie 6.00

Blackberry Cheesecake 6.00

Bread & butter pudding 6.00

English ice creams 5.50

British cheese board, chutney 9.00

All meat is free range & supplied from carefully selected British farms. Fish is fully MSC certified. Food is freshly prepared on site. Full allergen information available – please ask your waiter.