



Rosi

Starters

London Smoke & Cure Salmon	25
Traditional garnish, soda bread	
Dry-Aged Beef Tartare	28
Mixed tableside	
Crispy Duck Croquette	20
Pickled apple & turnip, watercress mayonnaise	
Seafood Cocktail	30
Marie Rose sauce, crisp sourdough	
Forest Mushroom Parfait*	15
Treacle bread (vegan option available)	
White Onion Velouté*	18
Westcombe Cheddar toastie	
Rock Oysters Six / Twelve	25 / 50
Red wine shallot vinegar, lemon, Tabasco	

Salads

Rosi House Salad	21
Comté, chicken, bacon, egg, avocado, sherry dressing	
Salt-Baked Heritage Beetroot Salad	18
Whipped ricotta, candied walnuts, truffle honey	
Caesar Salad	15 / 20
36-month-aged Parmesan, white anchovies	
Add grilled chicken breast	+ 12
Add prawns	+ 15

Sides

Triple-Cooked Chips	8
Skin-On Fries	8
Mashed Potato	8
Tenderstem Broccoli	8
Béarnaise, roasted hazelnut	

From The Coals

Grass-Fed Rib-Eye 300g	64
Hereford Fillet 150g / 250g	46 / 59
Dry-Aged Lake District Sirloin 300g	59
Aged Rib-Eye On The Bone (for two)	Market Price
Steaks served with wedge salad and your choice of sauce: <i>Red wine / Béarnaise / Peppercorn / Beef fat chimichurri</i>	
Dry-Aged Beef Burger	29
American-style cheese, gherkins, pickled red onion, miso & tarragon mayonnaise	

Mains

Corn-Fed Chicken Wellington	45
Cauliflower, truffle	
John Dory Fish Fingers	38
Warm tartare	
Baked Cod	32
Wild mushrooms, button onions, pancetta	
Buttered Celeriac Ribbons*	28
Confit egg yolk, crushed black pepper, Berkswell	
Calves Liver & Bacon	35
Parsley, shallot, mustard	
Cottage Pie	38
Onion Squash Risotto*	26
Crispy sage, toasted seeds & grains (vegan option available)	
Braised Pork Belly	34
Spiced beans, smoked cabbage	
Dover Sole 400-450g	49
Grilled or Meunière	

Please inform your server if you have any allergies of which we need to be aware. We are happy to provide information on food allergies and intolerances on request.

As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. Please note some of our cheeses are unpasteurised.

*Vegetarian. ** Vegan. Prices include VAT. A discretionary 15% Service Charge will be added to your bill. All gratuities are managed independently. Please note we are cashless.