



# THE ROSE

FULHAM

## Starters

Burrata, smoked aubergine, red pepper & toasted hazelnuts (v) 7.5

Salmon tartare, whipped avocado, micro coriander & crostini 8.5

Heritage tomato bruschetta, confit garlic, watercress pesto, pecorino (v) 8.0

Buttermilk fried chicken, kimchi mayo 7.5

## Sunday Roast

Roast sirloin of Hereford beef, horseradish cream 19.0

Roasted rack of Blackface lamb, mint sauce 19.0

Pan-roasted supreme of chicken, bread sauce 15.5

Sunflower & chia seed nut roast, vegan gravy 14.0

*All served with seasonal greens, honey roasted root vegetables,  
roasted potatoes, Yorkshire pudding & red wine gravy*

## Main Courses

Loch Duart salmon fishcakes, green curry sauce, watercress 14.0

The Rose beef burger, mature cheddar, caramelised onion, gherkin, fries 13.0

Black bean & quinoa burger, glazed pineapple, pink onions & fries (v+) 12.5

Pan-roasted Devon hake, roasted new potatoes, tomato, basil & caper sauce 14.5

## Desserts

Lemon posset, pickled raspberries, elderflower shortbread 6.0

Apple & biscoff crumble, vanilla ice cream 6.0

Selection of Jude's ice cream 6.0

British cheeseboard, crackers & chutney 7.5

*Our fish is MSC certified & sourced locally from sustainable stocks only.*

*Our meat is free range & farm assured. All food is freshly prepared on site.*

*For allergen advice – please ask your waiter. (v+) = vegan, (v) = vegetarian*

## HOUSE FAVOURITE COCKTAILS

<b>Woodford Old Fashioned 9.5</b> <i>Woodford reserve bourbon stirred with orange angostura bitters &amp; brown sugar, served on ice</i>
<b>Pornstar Martini 9.5</b> <i>Absolut vanilla vodka, chamboard &amp; fresh passion fruit shaken &amp; topped with a shot of prosecco</i>
<b>Strawberry Mojito 9.5</b> <i>The Cuban classic with a hint of strawberry. Bacardi Rum muddled with fresh lime, strawberries &amp; mint</i>
<b>Espresso Martini 9.0</b> <i>A The Rose classic. Kahlua, Absolut vanilla vodka &amp; espresso shaken</i>
<b>Negroni 9.0</b> <i>The famous Italian made with Campari, Bombay Sapphire &amp; Carpano sweet vermouth served on the rocks - Salute!</i>

## DRAFTS

<b>Amstel</b> 5.65 <i>Lager, Netherlands</i>	<b>Corona</b> 4.50 <i>Lager, Mexico</i>
<b>Estrella Damm</b> 6.25 <i>Lager, Spain</i>	<b>Peroni</b> 4.75 <i>Lager, Italy</i>
<b>Birra Moretti</b> 5.95 <i>Lager, Italy</i>	<b>Gamma Ray APA</b> 5.25 <i>Beavertown, England</i>
<b>Camden Hells</b> 6.25 <i>Lager, England</i>	<b>Neckoil IPA</b> 5.25 <i>Beavertown, England</i>
<b>Camden Pale Ale</b> 6.25 <i>Pale Ale, England</i>	<b>Old Mout</b> 6.25 <i>Cider, England</i>
<b>Fuller's London Pride</b> 5.75 <i>Ale, England</i>	<b>Becks Blue</b> 3.95 <i>0% Lager, Germany</i>
<b>Guinness</b> 5.95 <i>Stout, Ireland</i>	<b>Paulaner 5l keg</b> 49.5 <i>Lager, Germany</i>
<b>Pig Reveller</b> 5.50 <i>Cider, Eng;and</i>	

## PACKAGED

### WHITE 175ML / 250ML / BTL

<b>Chenin Blanc</b> 5.95 / 7.75 / 22.5 <i>Tulbagh Winery - South Africa</i>
<b>Pinot Grigio</b> 6.15 / 7.95 / 23.0 <i>Il Barco - Italy</i>
<b>Sauvignon Blanc</b> 6.25 / 8.20 / 23.5 <i>Los Caminos - Chile</i>
<b>Chardonnay</b> 6.35 / 8.95 / 25.0 <i>La Vigneau 'Reserve' - France</i>
<b>Picpoul de Pinet</b> 7.50 / 9.75 / 28.5 <i>Sel et de Sable - France</i>
<b>Sauvignon Blanc</b> 8.15 / 10.5 / 30.0 <i>Wyebrook Estate, Marlborough NZ</i>
<b>Viognier</b> 31.0 <i>Pennautier, Domaines Lorgeril - France</i>
<b>Gavi</b> 33.0 <i>Tenuta Neirano 'Cortese' - Italy</i>
<b>Sancerre</b> 39.95 <i>Domaine Merlin Cherrier - France</i>

### RED 175ML / 250ML / BTL

<b>Shiraz</b> 5.95 / 7.75 / 22.5 <i>Hamilton Heights, Australia</i>
<b>Sangiovese</b> 6.15 / 7.95 / 23.0 <i>'Rubicone' Senso - Italy</i>
<b>Merlot</b> 6.25 / 8.20 / 23.5 <i>Los Camions - Chile</i>
<b>Rioja Tempranillo</b> 6.35 / 8.95 / 25.0 <i>Azabache - Spain</i>
<b>Montepulciano</b> 6.95 / 8.95 / 26.5 <i>D'Aruzzo Riserva - Italy</i>
<b>Malbec</b> 8.15 / 10.5 / 29.95 <i>Punto Alto - Argentina</i>
<b>Pinot Noir</b> 8.45 / 10.95 / 32.5 <i>Chono, Casablanca Valley - Chile</i>
<b>Rioja Crianza</b> 32.5 <i>Bodegas Taron - Spain</i>
<b>Pinot Noir</b> 36.5 <i>Wairau River - Marlborough NZ</i>

### SPARKLING 125ML / BTL

<b>Prosecco Arduini</b> 6.50 / 28.5 <i>Spumante - Italy</i>
<b>Prosecco Azzillo (Magnum)</b> 65.0 <i>Spumante - Italy</i>
<b>English Sparkling Wine</b> 44.5 <i>Sayval Blanc - Bluebells Vineyard, Sussex</i>
<b>Champagne Malherbe</b> 9.75 / 49.5 <i>Champagne - France</i>
<b>Laurent Perrier Brut NV</b> 75.0 <i>Champagne - France</i>
<b>Laurent Perrier Rosé NV</b> 99.0 <i>Champagne - France</i>

### ROSÉ 175ML / 250ML / BTL

<b>Pinot Grigio Rosé</b> 6.15 / 7.95 / 23.0 <i>San Antini - Italy</i>
<b>Bastion de la Cite Rosé</b> 8.15 / 10.5 / 29.95 <i>Carcassonne - France</i>
<b>Essencial d'Aix en Provence</b> 33.5 <i>Provence - France</i>
<b>Whispering Angel</b> 45.0 <i>Chateau d'Esclans, Provence - France</i>
<b>Chateau Paradis (Magnum)</b> 65.0 <i>Provence - France</i>

125ml measures available for all wines

Please scan to order  
drinks to your table

