



## Dinner in July

### Starters

- Soup of the day 5.50
- Loch Duart salmon & English watercress tart 7.00
- Devonshire chicken liver parfait, beetroot compote 7.50
- Whole baked camembert (for two), garlic croutes 12.50
- Brixham crabcakes 7.50/13.00

### Bar food

- Marinated olives 3.50
- House mixed nuts 2.50
- The Rose Scotch egg 4.50
- The Rose sausage roll 3.50
- Hummus, crudités & pitta 4.50
- Salt & pepper squid, aioli 5.00
- Parmesan & white truffle chips 4.00

### Mains

- Steamed Hebridean mussels, ginger, lemongrass & red chili 7.00/12.50
- Kettle cooked ham, fried hen eggs, duck fat chips & homemade pickles 9.50
- Grilled lobster salad, baby gem, tarragon vinaigrette 16.00
- Roasted rack of salt marsh lamb, herb crust, heritage carrot, dauphinoise 17.50
- Pan fried sea bream fillet, crushed new potato, green beans, poached egg, saffron sauce 12.50
- House smoked duck breast salad, candied beets, orange zest dressing 15.00
- 28 day aged sirloin steak, duck fat chips, watercress & béarnaise 21.50
- The Rose handmade beef burger, streaky bacon & smoked cheddar, hand cut chips 12.50
- Beer battered haddock & hand cut chips, crushed peas, tartare sauce 13.00
- Portobello mushroom, aubergine & halloumi burger, rocket pesto, chips (v) 11.50

### Specials

- Wild mushroom risotto, white truffle 9.50
- Whole baby lobster, béarnaise, chips 16.00

### Sides

- Rocket & parmesan 3.50
- Buffalo mozzarella & basil 4.00
- Sweet potato wedges 3.50
- Hand cut chips 3.50

### Desserts

- English ice creams 5.50
- Knickerbocker Glory 6.00
- Callebaut chocolate fondant 6.00
- Fresh strawberry Eton Mess 6.00
- British cheese board, chutney 9.00

*All meat is free range & supplied from carefully selected British farms. Fish is responsibly caught from sustainable stocks & is fully MSC certified. Food is freshly prepared on site. Full allergen information available.*