



Dinner

Starters

Soup of the day 5.50

Smoked bacon & cheddar quiche 7.00

Devonshire chicken liver parfait, beetroot compote 7.50

Whole baked camembert (for two),
garlic croutes 12.50

Loch Duart salmon fishcakes, butter sauce 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

Pan fried Hampshire pork chop, roasted apples, mash, french
beans, sage sauce 14.00

Pan fried sea bass fillet, crushed new potato, spinach, poached
egg, saffron sauce 12.50

Seared calves liver & smoked bacon, French beans, creamy mash
& red wine jus 14.00

Homemade pie of the day with mashed potatoes
& seasonal greens 13.50

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

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

Raspberry cheesecake 6.00

Callebaut chocolate fondant 6.00

British cheese board, chutney 9.00

All of our meat is free range & supplied from carefully selected British farms. Fish is responsibly caught from sustainable stocks only and is fully MSC certified. Our British Cheeses are individually selected from Rippon Cheese of Pimlico. Food is freshly prepared on site. Full allergen information available – please ask your waiter.