



Dinner in January

Starters

Soup of the day 5.50

Grilled Rosary goats cheese toasts,
pickled walnut, confit cherry tomato 7.00

Pan fried baby squid & pak choi salad,
sweet chilli dressing 7.50

Hickory smoked ham hock terrine, pickled
shallots, fennel jam, burnt meringue,
croutes 7.50

Whole baked camembert (for two), garlic
croutes 12.50 v

Bar Food

House mixed nuts 2.50

Homemade pork pie 3.50

The Rose Scotch egg 4.50

House-made sausage roll 3.50

Homemade humus & toasted pita 4.00

Salt & pepper squid, aioli 5.00

Parmesan & white truffle chips 4.00

Mains

Steamed Hebridean mussels, tomato, chorizo,
Aspall cider, samphire 7.00/12.50

10oz West Country sirloin steak, hand cut chips,
watercress & béarnaise 19.50

Glazed gammon steak, fried hen eggs, hand cut
chips, broccoli stalks, crispy capers 11.50

Somerset steak & Wandle ale pie, carrot &
swede mash, purple sprouting broccoli 12.50

Herb crusted cod fillet, creamed salsify, spinach,
salmon pearls & crispy smoked bacon 13.50

Confit Barbary duck leg, aubergine caviar, curly
kale, bubble 'n' squeak, peppercorn sauce 13.00

Beer battered North Sea cod & hand cut chips,
mushy peas, tartare sauce 13.00

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

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

Sides

Garden peas shallots, smoked bacon 3.50

Kale, red chili & toasted pine nuts 4.00

Beer battered onion rings 3.50

Sweet potato chips 3.50

Hand cut chips 3.50

Desserts

Waffles, poached pears, chocolate sauce 6.00

Vanilla rice pudding, stewed peaches 6.00

Chocolate & ale cake, vanilla cream 6.00

Marinated galia melon, mint, melon sorbet,
toasted almonds 6.00

English ice cream selection 5.50

British cheese board, fig chutney & croutes 8.50

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.