



Lunch 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 crab cakes 7.50/13.00

Light

Eggs benedict/Florentine 7.50

Poached Loch Duart salmon salad, pea shoots 8.00

Salad of corn fed chicken, smoked bacon & avocado 8.00

Rare Somerset beef baguette, horseradish cream 7.50

The Rose club sandwich, crisps 7.50

Bowl of soup, salad or chips 1.75 sup.

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

Cornish sea bream fillet, new potato, spinach, 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, chips 12.50

Beer battered haddock & hand cut chips, crushed peas, tartare sauce 13.00

Portobello mushroom, aubergine & halloumi burger, pesto, chips (v) 11.50

Specials

Wild mushroom risotto, white truffle 9.50

Whole grilled baby lobster, 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

Eton Mess 6.00

Callebaut chocolate fondant 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.