



Lunch in August

Starters

Soup of the day 5.50

Lincolnshire ham hock terrine,
beetroot & shallot compote 7.50

Whole baked camembert (for two),
garlic croutes 12.50

Brixham crab cakes, aioli 7.50/13.00

Light

Eggs Benedict/Florentine 7.50

Salad of corn fed chicken, smoked
bacon & avocado 8.00

Rare Somerset beef baguette,
horseradish cream 7.50

Poached Loch Duart salmon salad,
new potatoes, beans 7.50/ 12.50

The Rose club sandwich, crisps 7.50

Bowl of soup, salad or chips 1.75 sup.

Mains

Steamed Hebridean mussels, cider, shallots,
garlic 7.00/12.50

28 day aged Sirloin steak, duck fat chips,
watercress & béarnaise 21.50

Kettle cooked ham, fried duck eggs, duck
fat chips & homemade pickles 9.50

Roasted rump of salt marsh lamb, heritage
carrot, dauphinoise 17.50

Pan fried monkfish, crispy pancetta, beans,
salsify, mustard cream 13.50

Whole baby lobster, duck fat chips,
béarnaise 16.50

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) 12.50

Specials

Pan fried sea bream, crushed new potatoes,
sapphire, hollandaise 13.50

Sides

Rocket & parmesan 3.50

Baby gem, lardons, peas 4.00

Sweet potato wedges 3.50

Hand cut chips 3.50

Desserts

Bramley apple crumble, custard 6.00

English ice creams 5.50

Knickerbocker glory 6.00

Callebaut chocolate brownie 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.*