



Dinner in August

Starters

Soup of the day 5.50

Whole baked camembert (for two),
garlic croutes 12.50

Lincolnshire ham hock terrine,
beetroot & shallot compote 7.50

Poached Loch Duart salmon salad,
new potatoes, beans 7.00/ 12.50

Somerset beef carpaccio, crispy
capers, parmesan, aioli 8.50

Brixham crab cakes 7.50/13.00

Bar food

House mixed nuts 2.50

The Rose Scotch egg 4.50

Hummus, crudité & pitta 4.50

Salt & pepper squid, aioli 5.00

Parmesan & white truffle chips 4.00

Mains

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

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

Grilled Whole baby lobster, duck fat chips,
watercress, béarnaise 16.50

28 day aged Rib-eye 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) 12.50

Specials

Homemade chicken pie, sweet potato
mash, beetroot, gravy 12.50

Pan fried sea bream, crushed new potatoes,
beetroot, tomato salsa 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.*