

# The Rose

BAR, KITCHEN & GARDEN

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parmesan & truffle chips 4.50 ● sweet potato chips 3.50 ● sausage roll 3.50 ● scotch egg 4.00

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## Dinner in June

### Starters

Soup of the day 5.00

Salt & pepper squid, house sweet chilli 6.00

Smoked Cornish mackerel pate, toasts 6.50

Brixham crab cakes, house sweet chilli, watercress 7.50

Wye Valley asparagus, poached hen egg, hollandaise 7.50

Steamed West Coast mussels, samphire, tomato & marjoram sauce 7.00/12.50

Whole baked camembert (for two), apricot compote & mini toasts 12.50

Boards (for sharing) 19.50

Seafood – *smoked mackerel pate, salt & pepper squid, cured Loch Duart salmon, Brixham crab cake, served with horseradish cream, tartare, aioli & bread*

Butchers – *Seared Angus steak, Leon chorizo, homemade scotch egg & sausage roll, chicken goujons served with English mustard, béarnaise, chimichurri & bread*

### Mains

Poached Loch Duart salmon fillet, nicoise salad 12.00

Beer battered cod, tartare sauce, mushy peas, chips 12.50

Portobello mushroom, aubergine, halloumi burger, chips 12.50 v

Garden pea & rosary goats cheese risotto, toasted pine nuts 12.50 v

Handmade Angus beef burger, bacon, smoked cheddar, chips 12.50

28-day aged Angus rib-eye steak (10oz), chips, watercress, béarnaise 21.50

Gressingham duck breast, rosti potato, heritage carrot, redcurrant sauce 15.00

Roasted Cornish hake fillet, creamed spinach, caramelised salsify, aubergine caviar 14.50

*Allergy information available – please ask a member of staff*

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