

# THE ROSE

FULHAM

## DRAFT BEER

<b>Becks Vier</b>	5.25
<i>Lager, Germany</i>	
<b>Estrella Damm</b>	5.75
<i>Lager, Spain</i>	
<b>Birra Moretti</b>	5.75
<i>Lager, Italy</i>	
<b>Camden Hells</b>	5.75
<i>Lager, England</i>	
<b>Camden Pale Ale</b>	5.75
<i>Pale Ale, England</i>	
<b>Fuller's London Pride</b>	5.25
<i>Ale, England</i>	
<b>Guinness</b>	5.25
<i>Stout, Ireland</i>	
<b>Pig Reveller</b>	5.00
<i>Cider, England</i>	

## PACKAGED BEER

<b>Corona</b>	4.50
<i>Lager, Mexico</i>	
<b>Peroni</b>	4.50
<i>Lager, Italy</i>	
<b>Beatnik</b>	5.00
<i>Pale Ale, England</i>	
<b>Tropicana</b>	5.00
<i>IPA, England</i>	
<b>Longboard</b>	4.50
<i>Lager, Hawaii</i>	
<b>Old Mout</b>	6.25
<i>Cider, England</i>	
<b>Becks Blue</b>	4.25
<i>0% Lager, Germany</i>	

## HOUSE COCKTAILS

### The Rose Pimm's 7.5

*Classic Pimm's & lemonade with fresh mint, cucumber & strawberries*

### Aperol Spritz 8.5

*Aperol liqueur topped with prosecco & soda, finished with orange*

### Pornstar Martini 9.5

*Enticing & intense, vanilla vodka, Passoa, Chambord & chilled prosecco*

### Red 'N' Blue Caipirinha 9.0

*Cachaça, sugar & lime mixed with raspberry & blueberry puree.*

### Mojito 'on the Rocks' 9.0

*Mojito's all grown up! Havana 7 stirred with mint & lime, served over ice*

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## Small Plates

Charred padron peppers, garlic mayo (v) 6.5

Crispy squid, soy & lime dipping sauce 7.5

Honey & lime chicken skewers, red pepper dip 7.0

Hummus with toasted focaccia & marinated olives (v+) 6.5

Chicken liver parfait, artisan baguette, onion marmalade 8.0

Charcuterie Plate, charcuterie, Comté cheese, olives, artisan bread 9.0

Grilled portobello mushroom, mozzarella, sundried tomato, basil oil (v) 6.5

## Main Courses

Pan roasted duck breast salad, grilled mixed peppers, portobello mushroom, spring onion, honey & soy dressing 13.5

Grilled 8oz West Country ribeye steak, rocket, fries, chimichurri 19.95

The Rose beef burger, mature cheddar, onion jam, fries 13.0

Poached salmon, cucumber pickle, new potato salad, lemon & caper mayo 13.5

Grilled focaccia, mozzarella, sundried tomato, olives & leaf salad (v) 11.5  
*add Prosciutto +2.5*

Beer battered haddock, fries, mushy peas, tartar sauce 14.0

Portobello mushroom, red pepper & halloumi burger, fries (v) 12.5

## Desserts

Chocolate brownie, vanilla ice cream (v) 6.0

Crème brûlée & strawberry ice cream (v) 6.0

Selection of Jude's Ice Cream (3 scoops) 5.5

For allergen advice - please ask your waiter. (v+) = vegan, (v) = vegetarian

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## FULHAM

WHITE	175 / 250 / BTL	RED	175 / 250 / BTL
Chenin Blanc <i>Tulbagh Winery - South Africa</i>	5.95 / 7.75 / 22.5	Shiraz <i>Hamilton Heights, Australia</i>	5.95 / 7.75 / 22.5
Pinot Grigio <i>Il Barco - Italy</i>	6.15 / 7.95 / 23.0	Sangiovese <i>'Rubicone' Senso - Italy</i>	6.15 / 7.95 / 23.0
Sauvignon Blanc <i>Los Caminos - Chile</i>	6.25 / 8.20 / 23.5	Merlot <i>Los Camions - Chile</i>	6.25 / 8.20 / 23.5
Chardonnay <i>La Vigneau 'Reserve' - France</i>	6.35 / 8.95 / 25.0	Rioja Tempranillo <i>Azabache - Spain</i>	6.35 / 8.95 / 25.0
Picpoul de Pinet <i>Sel et de Sable - France</i>	7.50 / 9.75 / 28.5	Montepulciano <i>D'Aruzso Riserva - Italy</i>	6.95 / 8.95 / 26.5
Sauvignon Blanc <i>Turning Heads, Marlborough NZ</i>	8.15 / 10.5 / 30.0	Malbec <i>Punto Alto - Argentina</i>	8.15 / 10.5 / 29.95
Viognier <i>Pennautier, Domaines Lorgeril - France</i>	31.0	Pinot Noir <i>Chono, Casablanca Valley - Chile</i>	8.45 / 10.95 / 32.5
Gavi <i>Tenuta Neirano 'Cortese' - Italy</i>	33.0	Rioja Crianza <i>Bodegas Taron - Spain</i>	32.5
Sancerre <i>Domaine Merlin Cherrier - France</i>	39.95	Pinot Noir <i>Wairau River Marlborough NZ</i>	36.5
ROSÉ		SPARKLING	
Pinot Grigio Rosé <i>San Antini - Italy</i>	6.15 / 7.95 / 23.0	Prosecco Arduini <i>Spumante - Italy</i>	6.50 / 28.50
Bastion de la Cite Rosé <i>Carcassonne - France</i>	8.15 / 10.5 / 29.95	Prosecco Azzillo (Magnum) <i>Spumante - Italy</i>	65.0
Essencial d'Aix en Provence <i>Provence - France</i>	33.5	English Sparkling Wine <i>Sayval Blanc - Bluebells Vineyard, Sussex</i>	44.50
Whispering Angel <i>Chateau d'Esclans, Provence - France</i>	45.0	Champagne Malherbe <i>Champagne - France</i>	9.75 / 49.50
Chateau Paradis (Magnum) <i>Provence - France</i>	65.0	Laurent Perrier Brut NV <i>Champagne - France</i>	75.0
		Laurent Perrier Cuvee Rosé <i>Champagne - France</i>	99.0

125ml glass available\*