

The Rose

BAR, KITCHEN & GARDEN

GIANT PLATTERS

£40/PLATTER (MIX & MATCH)

THE SEAFOOD PLATTER

Smoked Cornish mackerel, smoked loch duart salmon, salt & pepper squid, mini fishcakes, beer battered hake, tempura whitebait, tartare sauce, aioli, lemon & fresh breads

THE BUTCHERS PLATTER

Leon chorizo, Cumberland sausage, free range chicken goujons, House made pork scratchings, Wiltshire ham, scotch egg, sausage rolls, aioli, piccalilli, English mustard, rocket, fresh breads

THE GARDEN PLATTER

Padron peppers, thyme roasted mushrooms, sweet potato fries, roasted aubergine, grilled haloumi, roasted red peppers, olives, selection of dips, fresh breads

THE CHEESE PLATTER

Selection of British cheeses from Rippon Cheeses of Pimlico; celery, piccalilli, house made chutney, Pink Lady apple, crusty bread, crackers

*cheeses change regularly

CANAPES

6/PERSON £10 | 8/PERSON £12

10/PERSON £15

SEAFOOD

Mini beer battered haddock, tartare sauce

Brixham crab cake, pea & mint puree

Salt & pepper squid, lemon aioli

Tiger prawn tempura, wasabi mayo

House cured Loch duart salmon blini, dill crème fraiche

MEAT

Mini chicken Caesar salad

Mini beef burger, red onion jam

Wild boar sausage, apple chutney

Slow cooked pork belly, Bramley apple sauce

Rare roast beef, mini Yorkshire, horseradish cream

VEGETARIAN

Polenta cubes, pecorino, rosemary

Rosary goats cheese & caramelised onion tart

Wild mushroom & truffle crostini

Goats cheese & roasted red pepper crostini