

BOOK A TABLE

Three Courses
£30.00 per person

Two Courses
£25.00 per person

STARTERS

Salmon tartare, whipped avocado, micro coriander & crostini

Confit Chicken Croquettes, Chicken Jus, Chicken Fat Mayo

Heritage tomato bruschetta, confit garlic, watercress pesto, pecorino (v)

MAIN COURSE

Pan-roasted Devon hake, roasted new potatoes, tomato, basil & caper sauce

Rack of Blackface lamb, confit tomatoes, Parisian potatoes, salsa verde

Wild Mushroom Risotto, Roasted Chestnuts & Shaved Truffle (v+)

DESSERTS

Lemon posset, pickled raspberries, elderflower shortbread

Apple & biscoff crumble, vanilla ice cream

Selection of British cheeses, onion chutney & crackers

BOOK A TABLE

BBQ PARTY
£25.00 per person

MAINS

The Rose beef burger

Double cooked chicken wings, ranch dressing

Flat iron steak, chimichurri

SIDES (choose 2)

Corn on the cob, sea salt & butter

Mediterranean vegetable skewers

Charred Asparagus

Baked potato, herb butter

SALADS (choose 2)

The Rose Garden Salad

Potato Salad

Pasta Salad

Coleslaw

BOOK A TABLE

SHARING BOARDS *£10.00 per person*

MEAT

Buttermilk fried chicken, double cooked wings, sausage rolls, scotch eggs, pork scratchings, kimchi mayo, picallilli & breads

SEAFOOD

Crispy fried squid, battered pollock goujons, whitebait, salmon fish-cakes, tartare sauce, garlic aioli & breads

VEGETARIAN

Falafel, tempura vegetables, olives, pickled chillies, babaganoush, tzatziki, hummus & toasted pitta bread.

BOOK A TABLE

CANAPE PARTY *£15.00 per person*

MEAT

Mini yorkshire, rare roast beef, horseradish cream
Buttermilk fried chicken, kimchi mayo
Quail scotch egg, picallilli
Slow cooked porkbelly, apple chutney

SEAFOOD

Salmon tartare crostini, whipped avocado & micro coriander
Deep fried Brixham pollock, tartare sauce
Thai 'style' crab cake
Crispy squid, dill, anchovy mayo

VEGETARIAN

Falafel, tzatziki, babaganoush
Mini black bean & quinoa burger, glazed pineapple
Watermelon & feta skewer
Warm goats cheese & fig crostini, honey