

Starters

Soup of the day, toasted focaccia 7.0

Crab & chorizo scotch egg, piccalilli 8.0

Grilled goat's cheese, candied beets, rocket pesto, pumpkin seeds v 9.0

Smoked haddock fishcakes, charred lemon, gherkins, capers, aioli 9.5

Barbary duck pâté, Valencia orange jelly, chicory & fennel salad, soldiers 9.5

Baked Sainte-Mere Camembert, cranberry sauce, candied walnuts & toasted bread v 13.0

Mains

Hereford rump steak, green leaf salad, chunky chips, bearnaise sauce 24.0

Pie of the day, mashed potatoes, tossed curly kale & bacon lardon 18.0

Foil-baked whole sea bream, sliced potato, olives, capers, tomato & oregano 22.0

Breaded pork chop "Milanese", chips, rocket, vine tomato & shaved Grana Padano 20.0

Traditional pork & leek sausages, mashed potato, onion gravy & onion rings 16.5

The Rose beer battered fish & chips, mushy peas, charred lemon, tartar sauce 17.0

Chuck & rib beef burger in sesame bun, cheddar, caramelised onion, gherkin, burger sauce, fries 16.5

Vegan burger in sesame bun, rosti, cheese, caramelised onion, tomato, gherkin, ketchup, fries v+ 16.5

Autumn salad of roasted sweet potato, quinoa, sprouts, goat cheese, crispy kale & candied walnuts v 15.5

Sides

fries v+ 5 / chunky chips v+ 5 / sweet potato fries v+ 5.5 / garlic & herb toasted focaccia 5.5 / halloumi fries 7.5

For allergen advice – please ask your waiter. (v+) = vegan, (v) = vegetarian A discretionary service charge of I2.5% will be added to your bill. Price is inclusive of VAT at the current rate.

Our fish is MSC certified & sourced locally from sustainable stocks only.

Our meat is free range & farm assured. All food is freshly prepared on site.

We recycle all waste & food waste sustainably.