



THE ROSE FULHAM

Brunch Tipples

The Rose Bloody Mary 6.5

Orange Mimosa 6.5

Saturday Brunch

Smashed avocado on sourdough, poached egg 9.5

Eggs on sourdough (scrambled, fried or poached) 7.0

Fried chicken & waffles, maple syrup 12.5

Bubble & squeak, fried eggs 9.5

Flat iron steak & fried eggs, chimichurri 16.0

Garlic mushrooms on sourdough, parmesan 9.5

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

Black bean & quinoa burger, glazed pineapple, pink onions & fries (v+) 12.5

Desserts

Lemon posset, pickled raspberries, elderflower shortbread 6.0

Apple & biscoff crumble, vanilla ice cream 6.0

Selection of Jude's ice cream 6.0

British cheeseboard, crackers & chutney 7.5

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

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

DRAFTS

Estrella Damm 5.95
Lager, Spain

Birra Moretti 5.95
Lager, Italy

Camden Hells 6.25
Lager, England

Camden Pale Ale 6.25
Pale Ale, England

Fuller's London Pride 5.75
Ale, England

Guinness 5.95
Stout, Ireland

Pig Reveller 5.50
Cider, England

PACKAGED

Corona 4.50
Lager, Mexico

Peroni 4.75
Lager, Italy

Gamma Ray APA 5.25
Beavertown, England

Neckoil IPA 5.25
Beavertown, England

Old Mout 6.25
Cider, England

Becks Blue 3.95
0% Lager, Germany

Paulaner 5l keg 49.5
Lager, Germany

HOUSE FAVOURITE COCKTAILS

Woodford Old Fashioned 9.5

Woodford reserve bourbon stirred with orange angostura bitters & brown sugar, served on ice

Pornstar Martini 9.5

Absolut vanilla vodka, chambord & fresh passion fruit shaken & topped with a shot of prosecco

Strawberry Mojito 9.5

*The Cuban classic with a hint of strawberry.
Bacardi Rum muddled with fresh lime, strawberries & mint*

Espresso Martini 9.0

A The Rose classic. Kahlua, Absolut vanilla vodka & espresso shaken

Negroni 9.0

The famous Italian made with Campari, Bombay Sapphire & Carpano sweet vermouth served on the rocks - Salute!

Scan to order
drinks to your
table



WHITE	175ML / 250ML / BTL	RED	175ML / 250ML / 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'Aruzzo Riserva - Italy</i>	6.95 / 8.95 / 26.5
Sauvignon Blanc <i>Wyebrook Estate, 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 Lorgieril - 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
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SPARKLING	125ML / BTL	ROSÉ	175ML / 250ML / BTL
Prosecco Arduini <i>Spumante - Italy</i>	6.50 / 28.5	Pinot Grigio Rosé <i>San Antini - Italy</i>	6.15 / 7.95 / 23.0
Prosecco Azzillo (Magnum) <i>Spumante - Italy</i>	65.0	Bastion de la Cite Rosé <i>Carcassonne - France</i>	8.15 / 10.5 / 29.95
English Sparkling Wine <i>Sayval Blanc - Bluebells Vineyard, Sussex</i>	44.5	Essencial d'Aix en Provence <i>Provence - France</i>	33.5
Champagne Malherbe <i>Champagne - France</i>	9.75 / 49.5	Whispering Angel <i>Chateau d'Esclans, Provence - France</i>	45.0
Laurent Perrier Brut NV <i>Champagne - France</i>	75.0	Chateau Paradis (Magnum) <i>Provence - France</i>	65.0
Laurent Perrier Rosé NV <i>Champagne - France</i>	99.0		

125ml measures available for all wines

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