

## **Starters**

Padron peppers, rosemary salt v+ 7.5

Halloumi fries, sweet chilli dip v 7.5

Tempura squid, sweet chilli 9.5

Smoked haddock fishcake, garlic aioli, pickled cucumber 9.5

Jerk chicken wings, spicy coconut dip 11.0

## **Roasts**

Roast sirloin of beef, Yorkshire pudding, horseradish cream, Yorkshire pudding 22.0

Roast Hampshire half-chicken, stuffing, Yorkshire pudding 21.0

Vegan wellington, beetroot, peppers, tomato, spinach, onion, miso tofu  $\gamma+~16.0$ 

Served with gravy, roast potatoes, roasted carrots, sautéed green beans, cabbage & shallots

Roasts can be served for kids (small portion) 9.0

## **Mains**

Chicken & asparagus Caesar - English asparagus, lettuce, anchovies, chicken, croutons, dressing 12.5

Roast sea bream, roast potatoes, tomatoes, capers and olives 22.0

Soft shell crab burger, house slaw, siracha & fries 17.0

Hereford rump steak, green leaf & vine tomato salad, chimichurri & chips 24.0

Herb crusted fillet of fish, garlic & thyme mash potato, sautéed green beans & shallots 19.0

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

## Sides +5.0 each

fries v+ / chunky chips v+ / roast potatoes v+ / herb marinated olives v+

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

A discretionary service charge of 12.5% 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.

**Commented** [I1]: To change dependant on prices each week.

(Cod loin / sea trout / sea bream)

**Commented [12]:** To add if you think we need one more main course?