

Small Plates

Soup of the day, sourdough bread 6.5

Devilled whitebait, Mediterranean salad, sour cream & chive 8.0

Confit chicken thigh, curried butter sauce, coriander, flat bread 8.0

Spinach & ricotta tortellini, blue cheese sauce, roasted walnut (v) 8.5

Falafel platter (to share) olives, hummus, tzatziki, avocado, pita (v+) 12.0

Baked Camembert (to share) caramelised onion & toasted sourdough 12.5

Sunday Roasts

Roast sirloin of beef, horseradish cream 19.0

Roast Hampshire belly of pork, apple sauce 17.5

Pan-roasted Norfolk chicken, pigs & blankets, stuffing 17.5

Sunflower & chia seed nut roast, vegan gravy (v+) 14.5

All roasts served with Yorkshire pudding, roast potatoes, seasonal veggies & trimmings

Main Courses

The Rose beef burger, mature cheddar, caramelised onion, gherkin, fries 15.0 (add: blue cheese, maple bacon or avocado +1.5)

The Rose vegan burger, black bean & quinoa, onions, kimchi mayo, fries (v+) 14.5 (add: avocado, vegan cheese, beetroot relish +1.5)

South-coast seafood bucatini pasta, tomato & garlic sauce 16.0

Pan-fried sea bass fillets, crushed new potatoes, lemon, caper & garlic 16.5

Sides: tender stem broccoli & chilli oil, triple cheese macaroni & crispy shallots, mixed salad with olives & sundried tomatoes, sweet potato chips, truffle fries +5

Desserts

Bailey's trifle, chocolate brownie, fresh custard & baileys cream 6.0 Vegan double chocolate tart, raspberry coulis (v+) 6.0 Sticky toffee pudding, rum & raisin ice cream 6.0 Selection of Jude's ice cream 6.0 British cheeseboard, crackers & chutney 9.0

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