Lunch in March

Starters

Soup of the day 5.50

Devonshire chicken liver parfait, caramelised shallot & beetroot compote 8.00

Old Winchester cheddar quiche, fig compote 7.00

Loch Duart salmon fishcakes, butter sauce 7.50/13.50

Steamed Hebridean mussels, ginger, lemongrass, red chilli 7.00/12.50

Whole baked camembert (for two), garlic croutes (v) 12.50

Sandwich/Salad

Caramelised shallot & mushroom toast, maple dressing (v) 7.00

Devon chicken, smoked bacon & avocado 8.50

Parma ham & tomato bruschetta 7.50

The Rose club sandwich 8.00

Eggs Benedict or Florentine 7.00

Side bowl: soup, chips or green salad 1.75 supplement

Mains

Kettle cooked ham, fried hen eggs, duck fat chips & homemade pickles 10.50

Pan fried pork chop, roasted apples, creamy mash & French beans, cider & sage sauce 14.00

Pan fried fillet of grey mullet, garden pea & tomato risotto, horseradish cream 12.50

Seared calves liver & smoked bacon, French beans, creamy mash & red wine jus 14.00

Pie of the day with mashed potatoes & seasonal greens 13.50

28 day aged sirloin steak, duck fat chips, watercress & béarnaise 21.50

Grilled half aubergine & feta, rosemary & sesame dressing (v) 12.50

The Rose handmade beef burger, smoked bacon & cheddar, hand cut chips 12.50

Beer battered Cornish haddock & hand cut chips, crushed peas, tartare sauce 13.00

Sides

Truffle savoy cabbage 3.00

Buffalo mozzarella & basil salad 4.00

Sweet potato wedges 3.50

Hand cut chips 3.50

Desserts

Crème brûlée 6.00

Selection of English ice creams 5.50

Callebaut chocolate fondant 6.00

Baked raspberry cheesecake 6.00

British cheese board, croutes, chutney 9.00

All of our meat is free range & supplied from carefully selected British farms. Fish is responsibly caught from sustainable stocks only and is fully MSC certified. Our British Cheeses are individually selected from Rippon Cheese of Pimlico. Herbs are grown in our herb garden. Food is freshly prepared on site. Full allergen information available – please ask your waiter.