

The Rose

Sunday

Soup of the day 5.50

Brixham crab cake, green chilli, aioli 7.50

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

Lincolnshire ham hock terrine, beetroot & shallot compote 7.50

Steamed Hebridean mussels, spicy tomato, basil & garlic 7.00

Rare roasted sirloin of West County beef, Yorkshire pudding, horseradish cream 16.00

Roasted swede, sweet potato & spinach roulade, Shropshire Blue sauce 13.50 (v)

Whole roasted poussin, sage & onion stuffing, bread sauce 14.00

Roast leg of Somerset lamb, mint & cranberry sauce 15.00

Children's roast beef or lamb with a Yorkshire pudding 7.50

Served with roast potatoes, mangetout, roasted beets, broccoli & cauliflower cheese

White truffle risotto, tomato concasse & watercress 11.50 (v)

Grilled whole baby lobster, duck fat chips, béarnaise sauce 16.50

Herb crusted cod fillet, puy lentils, shallots, tomato & cardamom sauce 13.50

Loch Duart Salmon 'en croute', lemon butter sauce, roasted vegetables 13.50

Bread & butter pudding 6.00

Selection of English ice creams 5.50

Callebaut chocolate brownie, vanilla ice cream 6.00

English cheese board, celery, croutes & chutney 8.50

Bramley apple crumble, homemade vanilla custard 6.00