

## **Nibbles / Starters**

Swiss Chard & feta fritters, beetroot aioli v 8.0

Breaded calamari, garlic aioli & sweet chilli sauce 8.0

Smoked ham & cheese croquettes, crème fraiche 8.5

Wild garlic hummus, beetroot hummus with English crudité v+ 8.5

Burrata, heritage tomatoes, pickled shallots & balsamic v 11.0

Rosemary Focaccia, Porchetta, baby spinach, pork quaver, fries 11.0

Salt beef, mustard mayonnaise, sauerkraut, cheese, sourdough, fries 11.0

Battered cod fingers, tartare sauce, lettuce, charcoal sourdough, fries 11.0

## **Sharers**

Ploughman's – mature cheddar, Scotch Egg, sausage roll, pork pie, piccalilli, sourdough 23.0

Fish board – cod goujons, devilled whitebait, mussels, tartare sauce, mushy peas, fries 25.0

Veg board – wild garlic hummus, beetroot hummus, crudité, olives, Swiss Chard & feta fritters v 22.0

## **Mains**

Steamed South Coast mussels, white wine marinara & sourdough 8.0 / 15.0

Anchovies, mussels, caper berries, baby gem, Caesar hollandaise, shaved Grana Padano 12.5

Seared South Coast Sea bass, Rainbow Swiss Chard, leek & Grana Padano velouté 17.0

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

Salt marsh lamb cutlets, Boulangère potatoes, Swiss Chard, cherry tomato, mint salsa 24.0

King pork & fennel sausage, pickled red cabbage, black pepper croquette, piccalilli 15.0

Chuck & rib beef burger, mature cheddar, caramelised red onion, gherkins, burger sauce, fries 16.0

(Add: maple bacon +1)

21-day aged Rib Eye steak, bearnaise sauce, chunky chips, baby leaf salad, cherry tomato 24.0

Spiced jackfruit burger, spring green slaw, vegan bun, sweet potato fries v+ 15.0

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

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.

