

Nibbles / Starters

Breaded calamari, garlic aioli, sweet chilli sauce 8.0 (342 kcal)

Smoked ham & cheese croquettes, crème fraiche 8.5 (505 kcal)

Wild garlic hummus, beetroot hummus, English crudité v+ 8.5 (230 kcal)

Burrata, heritage tomatoes, pickled shallots & balsamic v 11.0 (371 kcal)

Rosemary focaccia porchetta sandwich, baby spinach, pork quaver, fries 11.0 (568 kcal)

Salt beef sandwich, mustard mayonnaise, sauerkraut, cheese, sourdough, fries 11.0 (620 kcal)

Battered cod fingers sandwich, tartare sauce, lettuce, charcoal sourdough, fries 11.0 (574 kcal)

Sharers

Ploughman's – mature cheddar, Scotch egg, sausage roll, pork pie, piccalilli, sourdough 23.0 Fish board – cod goujons, breaded calamari, 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 (180 kcal)

Goat cheese salad, roasted sweet potato, beetroot, pumpkin seeds & balsamic glaze 12.5 (422 kcal)

Chicken Caesar salad, baby gem lettuce, egg, croutons, shaved Grana Padano 12.5 (520 kcal)

Seared south coast sea bass, Swiss chard, leek & Grana Padano velouté 17.0 (628 kcal)

The Rose beer battered cod & chips, tartar sauce, mushy peas 17.0 (645 kcal)

Salt marsh lamb cutlets, boulangère potatoes, Swiss chard, cherry tomato, mint salsa 24.0 (645 kcal)

Chuck & rib beef burger, mature cheddar, caramelised red onion, gherkins, burger sauce, fries 16.0 (841 kcal)

(Add: maple bacon +1)

21-day aged rib-eye steak. Bearnaise sauce, chunky chips, baby leaf salad, cherry tomato 24.0 (547 kcal)

Spiced jackfruit burger, spring green slaw, vegan bun, sweet potato fries v+ 15.0 (689 kcal)

Sides: herb marinated olives v++5.0 / Swiss chard v+5.0 / New Potatoes v+5.0 / fries v++5.0 / sweet potato fries v++5.5 / triple cooked chips v++5.0 / mixed leaf salad v++5.0

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.