

## **Small Plates**

Cauliflower soup, pickled walnut, sourdough v+ 6.0

Halloumi fries, chipotle chilli jam v 7.5

Deep fried calamari, tartar sauce 8.0

Baked goat cheese, pistachio crust, pear purée v 8.0

Cajun chicken wings, sriracha sauce 8.0

Crayfish & brown crab salad, avocado, dill 9.0

Smoked haddock fishcake, capers, pickled cucumber, garlic mayo 8.5

## **Boards** (to share)

Cheese - baked camembert with garlic, rosemary, onion chutney, focaccia, candied walnuts v 15.0 Veg - fried artichoke, mushroom truffle arancini, fried mozzarella, arrabbiata sauce v 16.5 Fish - calamari, hake scampi, fish cake, smoked salmon, grilled lemon, tartare & focaccia 18.0

## **Mains**

Roasted beetroot, conference pear & blue cheese salad, baby spinach, walnuts, balsamic v 12.5

Oven baked gnocchi, arrabbiata sauce, mozzarella cheese, garlic bread v 13.0

Chicken supreme, fondant potato, sautéed spinach, white wine, anchovy, olive & rosemary sauce 15.0

Steak & ale pie with colcannon mash, braised red cabbage, gravy 14.0

Chuck & rib beef burger, mature cheddar, caramelised red onions, gherkins, burger sauce, fries 15.5

Mushroom & beetroot burger, lettuce, caramelised red onion, applewood cheese, fries v+ 14.5

Pan roasted cod loin, aioli, fried leek, colcannon mash, leek velouté 15.5

The Rose beer battered fish & chips, tartar sauce, mushy peas 16.0

**Sides:** fries v+ / sweet potato fries v+ / triple cooked chips v+ / herb marinated olives v+ mixed leaf salad v+ / roast potatoes v+ +4.5 each

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

A discretionary service charge of I2.5% will be added to your bill. Price is inclusive of VAT at the current rate.

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.