

## **Small plates**

Halloumi fries, sweet chilli v 8.0

Padron peppers, rosemary salt v+ 7.5

Tempura squid & prawns, sweet chilli 9.5

Pear & brie mille-feuille, wild honey sauce v 8.5

Carpaccio di bresaola, rocket, parmesan, foccaccia 9.0

'Cannolo' tartare sea bass, melon salad, Porto reduction 9.5

## **Salads**

Greek salad - cucumber, tomato, olives, red onion, peppers, capers, feta cheese on baked tortilla v 12.5 Chicken & asparagus Caesar - English asparagus. lettuce, anchovies, chicken, croutons, Caesar dressing 14.5 Poached salmon salad - Salmon, avocado, tomato, melon, mango, mixed leaf & house dressing 15.0

## **Boards** (to share)

Bruschetta board - Parma ham, fig & rocket pesto / tomato, garlic & olive oil / prawn cocktail & rocket 19.0 Curry board - chicken tikka masala, spiced chickpeas & vegetables, papadum, naan, raita sauce & salad 32.0

## **Mains**

Hereford bavette steak, green leaf & vine tomato salad, bearnaise sauce & chips 19.5

Pan-fried sea bass fillets, chorizo, king prawn, crab mash, edamame, smoked herring caviar 19.0

Roast salmon fillet, pistachio-crust, stir-fried vegetables, sweet chilli & coriander dressing 18.5

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

Soft shell crab burger, house slaw, siracha & fries 17.0

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

Mushroom & beetroot burger, applewood cheese, caramelised onion, lettuce, fries v+ 15.5

Sides +4.5 each

fries v+ / sweet potato fries v+ / chunky chips v+ / herb marinated olives v+ / mixed leaf salad v+

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.

We recycle all waste & food waste sustainably