



THE ROSE
FULHAM

Small Plates

- Burrata, smoked aubergine, red pepper & toasted hazelnuts (v) 7.5
Salmon tartare, whipped avocado, micro coriander & crostini 8.5
Double cooked wings, pickled chilli & ranch dip 7.5
Falafel, tzatziki, babaganoush, pita (v+) 7.0
Crispy squid, spring onion, dill, anchovy mayo 7.5
Heritage tomato bruschetta, confit garlic, watercress pesto, pecorino (v) 8.0
Buttermilk fried chicken, kimchi mayo 7.5

Main Courses

- Loch Duart salmon fishcakes, green curry sauce, watercress 14.0
Classic Caesar salad, pan-roasted chicken, parmesan, croutons 13.0
The Rose beef burger, mature cheddar, caramelised onion, gherkin, fries 13.0
Camden ale battered Brixham pollock, hand cut chips, peas, tartare sauce 14.5
Black bean & quinoa burger, glazed pineapple, pink onions & fries (v+) 12.5
Pan-roasted Devon hake, roasted new potatoes, tomato, basil & caper sauce 14.5
9oz Hereford sirloin steak, fries, watercress, bearnaise sauce 24.0
Rack of Blackface lamb, confit cherry tomatoes, Parisian potatoes, salsa verde 21.0

Desserts

- Lemon posset, pickled raspberries, elderflower shortbread 6.0
Apple & biscoff crumble, vanilla ice cream 6.0
Selection of Jude's ice cream 6.0
British cheeseboard, crackers & chutney 7.5

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

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

HOUSE FAVOURITE COCKTAILS

Woodford Old Fashioned 9.5 <i>Woodford reserve bourbon stirred with orange angostura bitters & brown sugar, served on ice</i>
Pornstar Martini 9.5 <i>Absolut vanilla vodka, chamboard & fresh passion fruit shaken & topped with a shot of prosecco</i>
Strawberry Mojito 9.5 <i>The Cuban classic with a hint of strawberry. Bacardi Rum muddled with fresh lime, strawberries & mint</i>
Espresso Martini 9.0 <i>A The Rose classic. Kahlua, Absolut vanilla vodka & espresso shaken</i>
Negroni 9.0 <i>The famous Italian made with Campari, Bombay Sapphire & Carpano sweet vermouth served on the rocks - Salute!</i>

DRAFTS

Amstel 5.65 <i>Lager, Netherlands</i>	Corona 4.50 <i>Lager, Mexico</i>
Estrella Damm 6.25 <i>Lager, Spain</i>	Peroni 4.75 <i>Lager, Italy</i>
Birra Moretti 5.95 <i>Lager, Italy</i>	Gamma Ray APA 5.25 <i>Beavertown, England</i>
Camden Hells 6.25 <i>Lager, England</i>	Neckoil IPA 5.25 <i>Beavertown, England</i>
Camden Pale Ale 6.25 <i>Pale Ale, England</i>	Old Mout 6.25 <i>Cider, England</i>
Fuller's London Pride 5.75 <i>Ale, England</i>	Becks Blue 3.95 <i>0% Lager, Germany</i>
Guinness 5.95 <i>Stout, Ireland</i>	Paulaner 5l keg 49.5 <i>Lager, Germany</i>
Pig Reveller 5.50 <i>Cider, Eng;and</i>	

PACKAGED

WHITE 175ML / 250ML / BTL

Chenin Blanc 5.95 / 7.75 / 22.5 <i>Tulbagh Winery - South Africa</i>
Pinot Grigio 6.15 / 7.95 / 23.0 <i>Il Barco - Italy</i>
Sauvignon Blanc 6.25 / 8.20 / 23.5 <i>Los Caminos - Chile</i>
Chardonnay 6.35 / 8.95 / 25.0 <i>La Vigneau 'Reserve' - France</i>
Picpoul de Pinet 7.50 / 9.75 / 28.5 <i>Sel et de Sable - France</i>
Sauvignon Blanc 8.15 / 10.5 / 30.0 <i>Wyebrook Estate, Marlborough NZ</i>
Viognier 31.0 <i>Pennautier, Domaines Lorgeril - France</i>
Gavi 33.0 <i>Tenuta Neirano 'Cortese' - Italy</i>
Sancerre 39.95 <i>Domaine Merlin Cherrier - France</i>

RED 175ML / 250ML / BTL

Shiraz 5.95 / 7.75 / 22.5 <i>Hamilton Heights, Australia</i>
Sangiovese 6.15 / 7.95 / 23.0 <i>'Rubicone' Senso - Italy</i>
Merlot 6.25 / 8.20 / 23.5 <i>Los Camions - Chile</i>
Rioja Tempranillo 6.35 / 8.95 / 25.0 <i>Azabache - Spain</i>
Montepulciano 6.95 / 8.95 / 26.5 <i>D'Aruzzo Riserva - Italy</i>
Malbec 8.15 / 10.5 / 29.95 <i>Punto Alto - Argentina</i>
Pinot Noir 8.45 / 10.95 / 32.5 <i>Chono, Casablanca Valley - Chile</i>
Rioja Crianza 32.5 <i>Bodegas Taron - Spain</i>
Pinot Noir 36.5 <i>Wairau River - Marlborough NZ</i>

SPARKLING 125ML / BTL

Prosecco Arduini 6.50 / 28.5 <i>Spumante - Italy</i>
Prosecco Azzillo (Magnum) 65.0 <i>Spumante - Italy</i>
English Sparkling Wine 44.5 <i>Sayval Blanc - Bluebells Vineyard, Sussex</i>
Champagne Malherbe 9.75 / 49.5 <i>Champagne - France</i>
Laurent Perrier Brut NV 75.0 <i>Champagne - France</i>
Laurent Perrier Rosé NV 99.0 <i>Champagne - France</i>

ROSÉ 175ML / 250ML / BTL

Pinot Grigio Rosé 6.15 / 7.95 / 23.0 <i>San Antini - Italy</i>
Bastion de la Cite Rosé 8.15 / 10.5 / 29.95 <i>Carcassonne - France</i>
Essencial d'Aix en Provence 33.5 <i>Provence - France</i>
Whispering Angel 45.0 <i>Chateau d'Esclans, Provence - France</i>
Chateau Paradis (Magnum) 65.0 <i>Provence - France</i>

125ml measures available for all wines

Please scan to order
drinks to your table

