



Saturday Brunch

Brunch (from 10am)

Bircher muesli, apricots, sliced apple & yogurt 5.50

The Rose pancakes, cured bacon, maple syrup, cinnamon butter 7.50

Free range eggs Benedict or Florentine 7.50

Scrambled eggs, smoked Loch Duart salmon croissant 6.50

The Rose Full Breakfast, cured bacon sausage, eggs, baked beans, grilled tomato, mushroom 8.50

Starters

Soup of the day 5.50

Lincolnshire ham hock terrine, beetroot compote & shallot puree 7.50

Whole baked camembert (for two), garlic croutes 12.50

Somerset beef carpaccio, aioli, white truffle & shaved parmesan 8.50

Mains (from 12pm)

The Rose club sandwich, crisps 8.00

Brixham crab cake, aioli 7.50/13.00

Salad of corn fed chicken, smoked bacon & avocado 8.00

Steamed Hebridean mussels, cider, shallots, garlic 7.00/12.50

Roasted rump of salt marsh lamb, heritage carrot, dauphinoise 17.50

Pan fried monkfish, crispy pancetta, beans, mustard salsify 13.50

28 day aged sirloin steak, duck fat chips, watercress & béarnaise 21.50

The Rose handmade beef burger, streaky bacon & smoked cheddar, chips 12.50

Beer battered haddock & hand cut chips, crushed peas, tartare sauce 13.00

Juices/mix

Bloody Mary, smoked vodka 6.50

Apple, lime, spinach & ginger 4.50

Strawberry & banana smoothie 4.50

Fresh orange juice 3.00

Desserts

Eton Mess 6.00

English ice creams 5.50

Knickerbocker Glory 6.00

Callebaut chocolate brownie 6.00

British cheese board, chutney 9.00

All of our meat is free range & supplied from carefully selected British farms. Fish is responsibly caught from sustainable stocks only and is fully MSC certified. Our British Cheeses are individually selected from Rippon Cheese of Pimlico. Food is freshly prepared on site. Full allergen information available - please ask your waiter.