



## Saturday Brunch in November

### Brunch (from 10am)

Scottish black pudding, streaky bacon, fried hen's eggs & toasted croissant 8.50

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

Game terrine, glazed port jelly, cranberry compote 8.50

Smoked haddock fishcakes, Montgomery cheddar sauce 7.50

Slow braised pork cheeks, grilled polenta, apple cider sauce 7.50/13.00

### Mains (from 12pm)

The Rose club sandwich, crisps 8.00

Smoked haddock fishcakes, Montgomery cedar sauce 7.50

Salad of corn fed chicken, smoked bacon & avocado 8.00

Steamed Hebridean mussels, white wine, garlic, sage cream sauce 7.00/12.50

Roast rump of salt marsh lamb, potato rosti, ratatouille, tarragon sauce 13.50

Salt & pepper bream fillets, purple potatoes, samphire, tomato sauce 13.50

10oz 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

Portobello mushroom, aubergine & halloumi burger, pesto, chips (v) 11.50

### 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

Homemade Banoffee pie 6.00

Baked New York Cheesecake 6.00

Bread & butter pudding 6.00

English ice creams 5.50

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.*