



## Dinner in November

### Starters

Soup of the day 5.50

Classic Caesar, corn fed chicken, anchovies,  
garlic croutons 7/12.50

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

Game terrine, glazed port jelly, cranberry  
compote 8.50

Smoked haddock fishcakes, Montgomery cheddar  
sauce 7.50

### Bar food

House mixed nuts 2.50

House made sausage roll 3.50

The Rose Scotch egg 4.50

Hummus, crudités & pitta 4.50

Salt & pepper squid, aioli 5.00

Parmesan & white truffle chips 4.00

### Mains

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

10oz day aged sirloin steak, house made chunky chips, watercress  
& béarnaise 21.50

Kettle cooked ham, fried duck eggs, house made chunky chips &  
homemade pickles 9.50

Homemade pie of the day, creamy mashed potatoes, seasonal  
vegetables, gravy 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

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) 12.50

### Sides

Baked beetroot, horseradish crème 3.50

Sautéed mushrooms, tarragon 3.50

Gratin ratatouille 3.50

Sweet potato chips 3.50

Hand cut chips 3.50

### Desserts

Homemade Banoffee pie 6.00

Blackberry Cheesecake 6.00

Bread & butter pudding 6.00

English ice creams 5.50

British cheese board, chutney 9.00

*All meat is free range & supplied from carefully selected British farms. Fish is fully MSC certified. Food is freshly prepared on site. Full allergen information available – please ask your waiter.*