



Lunch

Starters

Soup of the day 5.50

Smoked bacon & cheddar quiche 7.00

Devonshire chicken liver parfait, beetroot compote 7.50

Whole baked camembert (for two), garlic croutes 12.50

Loch Duart salmon fishcakes, butter sauce 7.50/13.00

Light

Eggs benedict/Florentine 7.50

Corned beef hash, fried egg 7.50

Smoked bacon & blue cheese salad, sliced apple & walnut 7.50

Devonshire chicken, smoked bacon & avocado salad 8.00

Minute steak + caramelised red onion sandwich 7.50

The Rose club sandwich, crisps 7.50

Bowl of soup, salad or chips 1.75 sup.

Mains

Steamed Hebridean mussels, ginger, lemongrass & red chili 7.00/12.50

Kettle cooked ham, fried hen eggs, duck fat chips & homemade pickles 9.50

Hampshire pork chop, roasted apples, mash, french beans, sage sauce 14.00

Cornish sea bass fillet, new potato, spinach, poached egg, saffron sauce 12.50

Seared calves liver, smoked bacon, french beans, mash & red wine jus 14.00

Homemade pie of the day with mashed potatoes & seasonal greens 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

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

Sides

Rocket & parmesan 3.50

Buffalo mozzarella & basil 4.00

Sweet potato wedges 3.50

Hand cut chips 3.50

Desserts

English ice creams 5.50

Knickerbocker Glory 6.00

Raspberry cheesecake 6.00

Callebaut chocolate fondant 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.