



## Lunch in September

### Starters

Soup of the day 5.50

Lincolnshire ham hock terrine,  
beetroot & shallot compote 7.50

Whole baked camembert (for two),  
garlic croutes 12.50

Somerset beef carpaccio, crispy  
capers, parmesan, white truffle 8.50

Brixham crab cakes, aioli 7.50/13.00

### Light

Eggs Benedict/Florentine 7.50

Salad of corn fed chicken, smoked  
bacon & avocado 8.00

Rare Somerset beef baguette,  
horseradish cream 7.50

Poached Loch Duart salmon salad,  
new potatoes, beans 7.50/ 12.50

The Rose club sandwich, crisps 7.50

Bowl of soup, salad or chips 1.75 sup.

### Mains

Steamed Hebridean mussels, spicy tomato,  
basil, garlic 7.00/12.50

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

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

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

Herb crusted cod, braised puy lentils,  
shallots, diced carrot, tomato & cardamom  
sauce 13.50

Grilled whole baby lobster, duck fat chips,  
watercress & béarnaise 16.50

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

### Specials

Smoked Devonshire chicken breast, mustard  
mash, mangetout, tarragon jus 12.50

### Sides

Buttered zucchini, beans, mint 3.50

Sautéed mushrooms, tarragon 3.50

Truffled mash potato 4.00

Sweet potato wedges 3.50

Hand cut chips 3.50

### Desserts

Bramley apple crumble, custard 6.00

English ice creams 5.50

Bread & butter pudding 6.00

Callebaut chocolate brownie 6.00

British cheese board, chutney 9.00

*All meat is free range & supplied from carefully  
selected British farms. Fish is responsibly caught  
from sustainable stocks & is fully MSC certified.  
Food is freshly prepared on site. Full allergen  
information available.*