



Dinner in October

Starters

Soup of the day 5.50

House cured Loch Duart salmon, celeriac remoulade, watercress 7.50

Smoked Montgomery cheddar, tomato & sage quiche 7.50

Brixham crab cake, aioli 7.50/13.00

House smoked ox tongue fritters, truffle mayonnaise 8.00

Bar food

House mixed nuts 2.50

The Rose Scotch egg 4.50

The Rose sausage roll 3.50

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

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

Breast of guinea fowl, fondant potato, ratatouille, tarragon sauce 15.00

Kettle cooked ham, fried duck eggs, duck fat chips & homemade pickles 10.50

Braised venison & red wine pie, creamy mashed potato, greens 13.50

Whole grilled Sussex plaice, pickled wild mushrooms, sage butter 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

Daily Specials

Sides

Buttered courgette, beans, mint 3.50

Sautéed mushrooms, tarragon 3.50

Truffle mashed potato 4.00

Sweet potato wedges 3.50

Hand cut chips 3.50

Desserts

Bramley apple strudel, cream 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 fully MSC certified. Food is freshly prepared on site. Full allergen information available – please ask your waiter.