



## Lunch in October

### Starters

Soup of the day 5.50

Brixham crab cakes, aioli 7.50

Smoked Montgomery cheddar, sage & tomato quiche 7.00

House cured Loch Duart salmon, celeriac remoulade, watercress 7.50

House smoked ox tongue fritters, truffle mayonnaise 8.00

### Light

Eggs Benedict/Florentine 7.50

Salad of corn fed chicken, smoked bacon & avocado 8.00

Rare Somerset beef baguette, horseradish cream 7.50

The Rose club sandwich, crisps 7.50

**Bowl of soup, salad or chips 1.75 sup.**

### Mains

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

10oz West Country 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 9.50

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

Sautéed mushrooms, tarragon 3.50

Buttered courgette, beans, mint 3.50

Truffle mashed potato 4.00

Sweet potato wedges 3.50

Hand cut chips 3.50

### Desserts

Bramely 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.*