

The Rose

BAR, KITCHEN & GARDEN

Sunday

9th April

Starters

Garden pea & mint soup 5.50

Chilli salt squid, aioli 6.50

Ham hock terrine, pistachio, croutes 7.50

Charcuterie board, pickles, breads (for two) 12.50

Whole baked camembert (for two), apricot compote, ciabatta 12.50 (v)

Roasts

Rare roasted sirloin of Hereford beef, horseradish cream 16.50

Roasted half Suffolk chicken, sage & onion stuffing, bread sauce 14.00

Roasted Hampshire pork belly, Bramely apple sauce 14.50

Portobello mushroom, spinach & Gruyere tart 13.00 (v)

Children's roast (chicken or beef) with a Yorkshire pudding 8.50

All roasts served with roast potatoes, Yorkshire pudding, seasonal vegetables & cauliflower cheese

Mains

Poached Loch Duart salmon fillet, nicoise salad 12.00

Garden pea, feta & thyme risotto, crème fraiche & shaved parmesan 13.00 (v)

Pan roasted sea bream, bok-choy, wild mushroom, Charlotte's, lemon butter 14.50

Handmade Hereford beef burger, smoked cheddar & bacon, chips 13.50

Crispy Gressingham duck salad, pomegranate, green beans, walnut dressing 13.00

Hickory smoked goats cheese salad with apple, honey & walnuts 12.50 (v)

Desserts

Callebaut chocolate & orange mousse 5.50

Kentish blackberry Eton mess 5.50

Bramley apple & quince crumble, custard 5.50

Selection of English ice creams 5.50

The Rose cheese board, celery, croutes & chutney 7.50

(Long Clawson Stilton, Cornish Yarg, Somerset Brie, Shropshire blue)



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