

The Rose

Sunday Lunch

Jerusalem artichoke soup, white truffle 5.50 v

Smoked bacon & cheddar quiche 6.50

Loch Duart salmon fishcakes, butter sauce 7.50/12.50

Whole baked camembert (for two), garlic croutes 12.50 v

Devonshire chicken liver parfait, caramelised shallot & beetroot compote 7.50

Whole roasted spring chicken, sage stuffing, bread sauce 15.00

Slow roasted belly of Norfolk pork, Aspall cider & apple sauce 15.00

Rare Roasted sirloin of Somerset beef, Yorkshire pudding, horseradish cream 16.00

Roasted sweet potato, spinach & swede roulade, blue cheese sauce 13.50 v

Children's roast of choice with a Yorkshire pudding 7.50

Served with roast potatoes, honey roasted carrots & parsnips, greens, cauliflower cheese

Steamed Hebridean mussels, ginger, lemongrass & red chili 12.50

Wild mushroom risotto, crème fraîche, watercress & parmesan crisp 13.00 v

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

Pan fried fillet of sea bream, new potatoes, spinach, poached egg, saffron sauce 12.50

Knickerbocker Glory 6.00

Selection of English ice creams 5.50

Raspberry cheesecake, raspberry coulis 6.00

Callebaut chocolate fondant, vanilla ice cream 6.00

English cheese board, celery, croutes & homemade chutney 9.00