



Dinner in December

Starters

Soup of the day 5.50

Shaved brussel sprout, Montgomery cheddar & candied walnut salad 7.50 v

Herefordshire gin cured rainbow trout with horseradish & rye 7.50

Devonshire chicken liver parfait, 'burnt' meringue, fennel jam, apple crisps 7.50

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

Bar Food

House mixed nuts 2.50

The Rose Scotch egg 4.50

Housemade sausage roll 3.50

Deep fried cockles, chilli vinegar 5.00

Roasted bone marrow, herb crust 5.00

Homemade humus & toasted pita 4.00

Parmesan & white truffle chips 4.00

Mains

Steamed Hebridean mussels, tomato, chorizo, aspall cider, samphire 7.00/12.50

Glazed gammon steak, fried eggs, chips, broccoli stalks, crispy capers 11.50

Homemade pie of the day, carrot & swede mash, sprouting broccoli 12.50

10oz West Country sirloin steak, hand cut chips, watercress & béarnaise 19.50

House smoked salt marsh lamb rump, dauphinoise, caramelised salsify & Shropshire blue sauce 19.50

Maple roasted Somerset pork belly, cider poached apple, potato rosti, crackling & Aspall cider jus 15.00

The Rose handmade beef burger, streaky bacon, smoked cheddar, chips 12.50

Portobello mushroom, aubergine & halloumi burger, pesto, chips 12.50 v

Beer battered haddock & hand cut chips, crushed peas, tartare sauce 13.00

Sides

Sautéed brussel sprouts, lardons 3.50

Baked beetroot, horseradish cream 3.50

Kale, red chili & toasted pine nuts 4.00

Sweet potato chips 3.50

Hand cut chips 3.50

Desserts

Homemade treacle tart, crème fraiche 6.00

Callebaut chocolate & chestnut parfait 6.00

Baked Kentish blackberry cheesecake 6.00

English ice cream selection 5.50

British cheese board, chutney 8.50

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.