

The Rose

BAR, KITCHEN & GARDEN

STARTERS

- Soup of the day, homemade bread 5.50
- Warm goats cheese salad with apple, honey & walnuts 8.00 (v)
- House cured Loch Duart salmon, spiced corn fritter, crème fraiche 8.00
- Ham hock terrine, piccalilli, croutes 7.50
- Whole baked camembert (for two), apricot preserve, toasts 12.50 (v)

BAR FOOD

- Sausage roll, brown sauce 4.50
- Hummus, flat bread 6.00
- Today's pie 6.50
- Parmesan & truffle chips 4.00
- Scotch egg 5.00
- Gloucester old spot sausage, mustard 5.00
- Chilli salt squid, aioli 6.00
- Charcuterie board, pickles (for two) 12.50

MAINS

- Crispy pork belly, braised red cabbage & parmesan mash, red wine sauce 14.00
- Pan fried skate wing, raisin shallot & crushed potato, creamed cox apple sauce 14.50
- Warm crispy duck salad, pomegranate, green beans, walnut dressing 13.50
- Portobello mushroom, roast pepper & halloumi burger, pesto, chips 13.00 v
- West Country beef burger, house smoked cheddar & bacon, chips 13.50
- Camden beer battered hake & chips, mushy peas, tartare sauce 13.50
- Hereford sirloin steak, béarnaise, hand cut chips, watercress 21.50

SIDES

- Hand cut chips 3.50
- Sweet potato chips 4.00
- Market vegetables 3.50
- Mixed leaf salad 3.00

DESSERTS

- Bread & butter pudding 5.50
- Cinnamon baked quince, walnut whip 5.50
- Chocolate brownie, pistachio ice cream 5.50
- English ice cream selection 5.00
- British cheese board, chutney, croutes 7.50