



## Lunch in December

### Starters

Soup of the day 5.50

Shaved brussel sprout, Montgomery cheddar & candied walnut salad 7.50

Herefordshire gin cured rainbow trout with horseradish & rye 7.50

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

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

### Light

Eggs Benedict/Florentine 7.50

The Rose club sandwich, crisps 7.50

Devonshire chicken & avocado salad 7.50

Montgomery cheddar 'macaroni cheese', smoked bacon, truffle oil 7.50

Roast Hubbards Farm turkey baguette, chestnut stuffing & cranberry sauce 7.50

**Bowl of soup, salad or chips + 1.75**

### Mains

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

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

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

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

Smoked salt marsh lamb rump, wilted spinach, caramelised salsify & Shropshire blue sauce 16.50

Maple roasted Somerset pork belly, cider poached apples, celeriac gratin, crackling 15.00

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

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

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.*