

THE ROSE

FULHAM



Small Plates

- Charred padron peppers, garlic mayo (v) 6.5
Crispy squid, soy & lime dipping sauce 7.5
Heritage tomato salad, buffalo burrata, herb crumb (v) 7.5
Confit pork belly, brandy apple puree & pickled chillies 7.5
Hummus with toasted focaccia & marinated olives (v+) 6.5
Deep fried buttermilk chicken with smoked paprika & aioli 6.5
Charred house gravadlax with horseradish cream & pickled cucumbers 7.0

Main Courses

- Seared ham hock terrine, fried duck eggs, piccalilli puree, fries 13.5
Grilled 8oz West Country ribeye steak, rocket, fries, chimichurri 19.95
The Rose beef burger, mature cheddar, onion jam, fries 13.0
Pan seared hake fillet, crushed new potatoes, warm tartare sauce 13.5
Onglet steak sandwich, rocket, red onion jam, fries 12.5
Homemade spinach & ricotta ravioli with sage butter (v) 12.5
Beer battered haddock, fries, mushy peas, tartar sauce 14.0
Black bean & quinoa burger, teriyaki pineapple, pink onions, fries (v+) 12.5

Desserts

- Chocolate brownie, vanilla ice cream (v) 6.0
Shortbread, seeped berries & cream cheese mess (v) 6.0
Selection of Jude's Ice Cream (3 scoops) 5.5

For allergen advice – please ask your waiter. (v+) = vegan, (v) = vegetarian

DRAFT BEER

Becks Vier <i>Lager, Germany</i>	5.25	Paulaner Munich 5L Keg <i>Lager, Germany (9 pints)</i>	49.50
Estrella Damm <i>Lager, Spain</i>	5.75	Corona <i>Lager, Mexico</i>	4.50
Birra Moretti <i>Lager, Italy</i>	5.75	Peroni <i>Lager, Italy</i>	4.50
Camden Hells <i>Lager, England</i>	5.75	Beatnik <i>Pale Ale, England</i>	5.00
Camden Pale Ale <i>Pale Ale, England</i>	5.75	Tropicana <i>IPA, England</i>	5.00
Fuller's London Pride <i>Ale, England</i>	5.25	Longboard <i>Lager, Hawaii</i>	4.50
Guinness <i>Stout, Ireland</i>	5.25	Old Mout <i>Cider, England</i>	6.25
Pig Reveller <i>Cider, England</i>	5.00	Becks Blue <i>0% Lager, Germany</i>	4.25

HOUSE COCKTAILS

Old fashioned 9.5

Using Woodford Reserve whiskey & Angostura bitters making the perfect short drink

Espresso Martini 9.0

Finlandia vodka supercharged with a double espresso & Kahlua coffee liqueur

Pornstar Martini 9.5

Enticing & intense, vanilla vodka, Passoa, Chambord & chilled prosecco

Raspberry Bellini 9.0

Twist on the classic, using Chambord & raspberry puree topped up with prosecco

Negroni 9.0

Bitter, dry but very tasty Bombay, Campari & Antica formula create a beautiful aperitif.

Dark 'n' Stormy 9.0

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WHITE

	175 / 250 / BTL
Chenin Blanc <i>Tulbagh Winery - South Africa</i>	5.95 / 7.75 / 22.5
Pinot Grigio <i>Il Barco - Italy</i>	6.15 / 7.95 / 23.0
Sauvignon Blanc <i>Los Caminos - Chile</i>	6.25 / 8.20 / 23.5
Chardonnay <i>La Vigneau 'Reserve' - France</i>	6.35 / 8.95 / 25.0
Picpoul de Pinet <i>Sel et de Sable - France</i>	7.50 / 9.75 / 28.5
Sauvignon Blanc <i>Wyebrook Estate, Marlborough NZ</i>	8.15 / 10.5 / 30.0
Viognier <i>Pennautier, Domaines Loreril - France</i>	31.0
Gavi <i>Tenuta Neirano 'Cortese' - Italy</i>	33.0
Sancerre <i>Domaine Merlin Cherrier - France</i>	39.95

ROSÉ

Pinot Grigio Rosé <i>San Antini - Italy</i>	6.15 / 7.95 / 23.0
Bastion de la Cite Rosé <i>Carcassonne - France</i>	8.15 / 10.5 / 29.95
Essencial d'Aix en Provence <i>Provence - France</i>	33.5
Whispering Angel <i>Chateau d'Esclans, Provence - France</i>	45.0
Chateau Paradis (Magnum) <i>Provence - France</i>	65.0

125ml glass available*

RED

	175 / 250 / BTL
Shiraz <i>Hamilton Heights, Australia</i>	5.95 / 7.75 / 22.5
Sangiovese <i>'Rubicone' Senso - Italy</i>	6.15 / 7.95 / 23.0
Merlot <i>Los Camions - Chile</i>	6.25 / 8.20 / 23.5
Rioja Tempranillo <i>Azabache - Spain</i>	6.35 / 8.95 / 25.0
Montepulciano <i>D'Aruzzo Riserva - Italy</i>	6.95 / 8.95 / 26.5
Malbec <i>Punto Alto - Argentina</i>	8.15 / 10.5 / 29.95
Pinot Noir <i>Chono, Casablanca Valley - Chile</i>	8.45 / 10.95 / 32.5
Rioja Crianza <i>Bodegas Taron - Spain</i>	32.5
Pinot Noir <i>Wairau River Marlborough NZ</i>	36.5

SPARKLING

Prosecco Arduini <i>Spumante - Italy</i>	6.50 / 28.50
Prosecco Azzillo (Magnum) <i>Spumante - Italy</i>	65.0
English Sparkling Wine <i>Sayval Blanc - Bluebells Vineyard, Sussex</i>	44.50
Champagne Malherbe <i>Champagne - France</i>	9.75 / 49.50
Laurent Perrier Brut NV <i>Champagne - France</i>	75.0
Laurent Perrier Cuvee Rosé <i>Champagne - France</i>	99.0