

THE ROSE

FULHAM

DRAFT BEER

| | |
|------------------------------|-------------|
| Becks Vier | 5.25 |
| <i>Lager, Germany</i> | |
| Estrella Damm | 5.75 |
| <i>Lager, Spain</i> | |
| Birra Moretti | 5.75 |
| <i>Lager, Italy</i> | |
| Camden Hells | 5.75 |
| <i>Lager, England</i> | |
| Camden Pale Ale | 5.75 |
| <i>Pale Ale, England</i> | |
| Fuller's London Pride | 5.25 |
| <i>Ale, England</i> | |
| Guinness | 5.25 |
| <i>Stout, Ireland</i> | |
| Pig Reveller | 5.00 |
| <i>Cider, England</i> | |

HOUSE COCKTAILS

The Rose Pimm's 7.5

Classic Pimm's & lemonade with fresh mint, cucumber & strawberries

Aperol Spritz 8.5

Aperol liqueur topped with prosecco & soda, finished with orange

Pornstar Martini 9.5

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

Red 'N' Blue Caipirinha 9.0

Cachaça, sugar & lime mixed with raspberry & blueberry puree.

Mojito 'on the Rocks' 9.0

Mojito's all grown up! Havana 7 stirred with mint & lime, served over ice

PACKAGED BEER

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|--------------------------|-------------|
| Corona | 4.50 |
| <i>Lager, Mexico</i> | |
| Peroni | 4.50 |
| <i>Lager, Italy</i> | |
| Beatnik | 5.00 |
| <i>Pale Ale, England</i> | |
| Tropicana | 5.00 |
| <i>IPA, England</i> | |
| Longboard | 4.50 |
| <i>Lager, Hawaii</i> | |
| Old Mout | 6.25 |
| <i>Cider, England</i> | |
| Becks Blue | 4.25 |
| <i>0% Lager, Germany</i> | |

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Small Plates

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|---|-----|
| Charred padron peppers, garlic mayo (v) | 6.5 |
| Crispy squid, soy & lime dipping sauce | 7.5 |
| Hummus with toasted focaccia & marinated olives (v+) | 6.5 |
| Chicken liver parfait, artisan baguette, onion marmalade | 8.0 |
| Charcuterie Plate, charcuterie, Comté cheese, olives, artisan bread | 9.0 |

Sunday Roast

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| Roast sirloin of Angus beef, horseradish cream | 18.0 |
| Garlic & butter roasted half chicken, | 15.5 |
| Chia seed nut roast, wild mushroom sauce (v+) | 14.0 |
| <i>All served with roasted new potatoes, seasonal greens, honey roasted root vegetables, Yorkshire pudding & red wine gravy</i> | |

Main Courses

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| Poached salmon, cucumber pickle, new potato salad, lemon & caper mayo | 13.5 |
| The Rose beef burger, mature cheddar, onion jam, fries | 13.0 |
| Portobello mushroom, red pepper & halloumi burger, fries (v) | 12.5 |

Desserts

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| Chocolate brownie, vanilla ice cream (v) | 6.0 |
| Crème brûlée & strawberry ice cream (v) | 6.0 |
| Selection of Jude's Ice Cream (3 scoops) | 5.5 |

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

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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>Turning Heads, 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

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| 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

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| 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 |