

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
- Charred house gravadlax, horseradish cream & pickled cucumbers 7.0

Sunday Roast

- Roast sirloin of Angus beef, horseradish cream 18.0
- Pan roasted chicken, chicken butter 15.5
- Roast pork belly, brandy apple puree 15.5
- Sunflower & Chia seed nut roast, wild mushroom sauce (v+) 14.0

All served with roasted new potatoes, seasonal greens, honey roasted root vegetables, Yorkshire pudding & red wine gravy

Main Courses

- Pan seared hake fillet, crushed new potatoes, warm tartare sauce 13.5
- The Rose beef burger, mature cheddar, onion jam, fries 13.0
- Black bean & quinoa burger, teriyaki pineapple, pink onions, fries (v+) 12.5

Desserts

- 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

DRAFT BEER

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

PACKAGED BEER

- Paulaner Munich 5L Keg** 49.50
Lager, Germany (9 pints)
- Corona** 4.50
Lager, Mexico
- Peroni** 4.50
Lager, Italy
- Beatnik** 5.00
Pale Ale, England
- Tropicana** 5.00
IPA, England
- Longboard** 4.50
Lager, Hawaii
- Old Mout** 6.25
Cider, England
- Becks Blue** 4.25
0% Lager, Germany

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