

The Rose

BAR, KITCHEN & GARDEN

SMALL PLATES

5.00 each or 3 for 13.50

Smoked Cornish mackerel pate
Grilled goats cheese, watercress v
The Rose scotch egg, watercress
Homemade hummus, flat bread v
Roasted beets & garlic, horseradish cream v
Norfolk chicken liver parfait, pistachio
Marinated chicken & chorizo skewers
Grilled Hereford hanger steak, Shropshire Blue
Brixham crab cakes, hot sauce, charred lime
Salt & pepper squid, aioli

BOARDS

For two or more

Baked whole camembert, apricot preserve, crudities, bread 12.50 v
Seafood – smoked mackerel pate, squid, cured Loch Duart salmon, crab cakes, served with horseradish cream, tartare, aioli & bread 19.50
Butchers – seared angus steak, chorizo, homemade scotch egg, sausage roll, chicken goujons, served with English mustard, béarnaise, chimichurri, bread 19.50
Roasted whole Norfolk chicken, The Rose herb garden marinade, hand cut chips, charred lemon, watercress 24.50

MAINS

Spicy Brixham crab salad, avocado, confit tomato, coriander 14.50
Grilled goats cheese salad, conference pears, wild honey & walnuts 12.00 v
Portobello mushroom, roast pepper & halloumi burger, pesto, chips 13.00 v
West Country beef burger, house smoked cheddar, bacon, chips 12.50
Camden beer battered haddock, chips, mushy peas & tartare sauce 13.00
Hereford sirloin steak, béarnaise, hand cut chips, watercress 19.50

SIDES

All 3.50

Hand cut chips
Sweet potato chips
Market vegetables
Mixed leaf salad

DESSERTS

All 5.50

Banoffee pie
Knickerbocker Glory
Chocolate brownie, pistachio ice cream
English ice cream selection
British cheese board, chutney, croutes +2.00