

## **Starters**

Parmesan spheres, artichoke puree & crispy bacon v 9.5 Fried Cornish sardines, slow cooked onion, raisins & polenta 10.0 Pork shoulder rillette, apple, celeriac remoulade & toast 9.5 Crispy duck leg salad, pickled fennel, orange & red onion 10.0 Tempura purple broccoli, courgette, shaved fennel, parsnip. celeriac & sweet chilli v+ 9.0 Baked Sainte-Mere Camembert, onion chutney, candied walnuts, toasted bread (for two) v 15.0

## Mains

Baked Cornish red mullet 'in blanket', artichoke puree & wild rice 24.0 Pan roasted Barnsley lamp chop, pistachio crust, pea puree, grilled fennel & pave potato 22.0 Hereford flat iron steak, green leaf salad, chunky chips, bearnaise sauce 22.0 Breaded pork escalope "Milanese", chips, rocket, vine tomato, Grana Padano 20.0 Purple broccoli & blue cheese souffle, pickled walnuts, rocket salad v 16.0 The Rose beer battered fish & chips, mushy peas, charred lemon, tartar sauce 17.0 Chuck & rib beef burger in sesame bun, cheddar, caramelised onion, gherkin, burger sauce, fries 17.0 Vegan burger in sesame bun, rosti, cheese, caramelised onion, tomato, gherkin, ketchup, fries v+ 16.5

## Sides

chunky chips or fries 5 / steamed purple broccoli 6.0 / sweet potato fries 6.0 / pave potato 6.5 / halloumi fries 7.5

For allergen advice – please ask your waiter. (v+) = vegan, (v) = vegetarianA discretionary service charge of 12.5% will be added to your bill. Price is inclusive of VAT at the current rate.

Our fish is MSC certified & sourced locally from sustainable stocks only. Our meat is free range & farm assured. All food is freshly prepared on site.

We recycle all waste & food waste sustainably.