



THE ROSE

FULHAM

Small Plates

- Lobster & crab raviolo, tomato & tarragon buerre blanc, herb crumb 9.0
Pan seared scallops, truffled celeriac puree, beurre noisette 9.5
Slow cooked beef brisket croquettes, spicy ketchup 8.5
Buttermilk fried chicken, kimchi mayo 8.0
Falafel, tzatziki, babaganoush, pita (v+) 7.5
Crispy squid, spring onion, dill, anchovy mayo 8.0
Heritage tomato bruschetta, confit garlic, watercress pesto, pecorino (v) 8.0

Main Courses

- Classic Caesar salad, pan-roasted chicken, parmesan, croutons 13.5
Shredded confit duck salad, watermelon, spring onion, hoisin & sesame 15.0
The Rose beef burger, mature cheddar, caramelised onion, gherkin, fries 14.0
Camden ale battered Brixham pollock, hand cut chips, peas, tartare sauce 15.5
Black bean & quinoa burger, glazed pineapple, pink onions & fries (v+) 13.5
Spiced cauliflower & chickpea koftas, cucumber & coconut raita, couscous salad (v+) 14.5
Linguine vongole, clams, white wine, garlic, parsley & chilli 15.0
9oz Hereford sirloin steak, fries, watercress, bearnaise sauce 24.0

Desserts

- Lemon posset, pickled raspberries, elderflower shortbread 6.0
Apple & biscoff crumble, vanilla ice cream (v+) 6.0
Selection of Jude's ice cream 6.0
British cheeseboard, crackers & chutney 7.5

*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.*

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

HOUSE FAVOURITE COCKTAILS

Campari Gin & Tonic 8.5 <i>Twist on a classic, the retro aperitif mixed with bombay gin & Fever Tree</i>
Woodford Old Fashioned 9.5 <i>Woodford reserve bourbon stirred with orange angostura bitters & brown sugar, served on ice</i>
Pornstar Martini 9.5 <i>Absolut vanilla vodka, chamboard & fresh passion fruit shaken & topped with a shot of prosecco</i>
Strawberry Mojito 9.5 <i>The Cuban classic with a hint of strawberry. Bacardi Rum muddled with fresh lime, strawberries & mint</i>
Espresso Martini 9.0 <i>A The Rose classic. Kahlua, Absolut vanilla vodka & espresso shaken</i>
Negroni 9.0 <i>The famous Italian made with Campari, Bombay Sapphire & Carpano sweet vermouth served on the rocks - Salute!.</i>

DRAUGHTS

Amstel <i>Lager, Netherlands</i>	5.65	Corona <i>Lager, Mexico</i>	4.50
Estrella Damm <i>Lager, Spain</i>	6.25	Peroni <i>Lager, Italy</i>	4.75
Birra Moretti <i>Lager, Italy</i>	5.95	Gamma Ray APA <i>Beavertown, England</i>	5.25
Camden Hells <i>Lager, England</i>	6.25	Neckoil APA <i>Beavertown, England</i>	5.25
Camden Pale Ale <i>Pale Ale, England</i>	6.25	Old Mout <i>Cider, England</i>	6.25
Wandle <i>Ale, England</i>	5.65	Becks Blue <i>0% lager, Germany</i>	3.95
Guinness <i>Stout, Ireland</i>	5.95	Crodino <i>0% Aperitivo, Italy</i>	3.95
Pig Reveller <i>Cider, England</i>	5.50	Paulaner 5L Keg <i>Lager, Germany</i>	49.50

PACKAGED

WHITE 175ML / 250ML / 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 Lorgeril - France</i>	31.0
Gavi <i>Tenuta Neirano 'Cortese' - Italy</i>	33.0
Sancerre <i>Domaine Merlin Cherrier - France</i>	39.95

RED 175ML / 250ML / 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>	6.95 / 8.95 / 26.5
Montepulciano <i>D'Aruzzo Riserva - Italy</i>	6.85 / 8.95 / 25.5
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 125ML / BTL

Prosecco Arduini <i>Spumante - Italy</i>	6.50 / 28.5
Prosecco Azzillo (Magnum) <i>Spumante - Italy</i>	65.0
English Sparkling Wine <i>Sayval Blanc - Bluebells Vineyard, Sussex</i>	44.5
Champagne Malhebre <i>Champagne - France</i>	9.75 / 49.5
Laurent Perrier Brut NV <i>Champagne - France</i>	75.0
Laurent Perrier Rosé NV <i>Champagne - France</i>	99.0

ROSÉ 175ML / 250ML / BTL

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 measures available for all wines

Please scan to order
drinks to your table

