



THE ROSE

FULHAM

Starters

- Lobster & crab raviolo, tomato & tarragon beurre blanc, herb crumb 9.0
Pan seared scallops, truffled celeriac puree, beurre noisette 9.5
Buttermilk fried chicken, kimchi mayo 8.0
Heritage tomato bruschetta, confit garlic, watercress pesto, pecorino (v) 8.0

Sunday Roast

- Roast sirloin of Hereford beef, horseradish cream 19.0
Pan-roasted supreme of chicken, bread sauce 15.5
Sunflower & chia seed nut roast, vegan gravy 14.0

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

Main Courses

- Shredded confit duck salad, watermelon, spring onion, hoisin & sesame 15.0
Spiced cauliflower & chickpea koftas, cucumber & coconut raita, couscous salad (v+) 14.5
The Rose beef burger, mature cheddar, caramelised onion, gherkin, fries 14.0
Black bean & quinoa burger, glazed pineapple, pink onions & fries (v+) 13.5
Linguine vongole, clams, white wine, garlic, parsley & chilli 15.0

Desserts

- Lemon posset, pickled raspberries, elderflower shortbread 6.0
Apple & biscoff crumble, vanilla ice cream(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

