



# THE ROSE

FULHAM

## Small Plates

- Burrata, smoked aubergine, red pepper & toasted hazelnuts (v) 8.5  
Pan seared scallops, truffled celeriac puree, beurre noisette 9.5  
Buttermilk fried chicken, kimchi mayo 8.0  
Double cooked wings, pickled chilli & ranch dip 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

- Loch Duart salmon fishcakes, green curry sauce, watercress 14.5  
Classic Caesar salad, pan-roasted chicken, parmesan, croutons 13.5  
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  
Pan-roasted Devon hake, roasted new potatoes, tomato, basil & caper sauce 16.0  
9oz Hereford sirloin steak, fries, watercress, bearnaise sauce 24.0  
Rack of Blackface lamb, confit cherry tomatoes, Parisian potatoes, salsa verde 22.0

## 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

**Woodford Old Fashioned 9.5**  
Woodford reserve bourbon stired with orange angostura bitters & brown sugar, served on ice

**Pornstar Martini 9.5**  
Absolut vanilla vodka, chamboard & fresh passion fruit shaken & topped with a shot of prosecco

**Strawberry Mojito 9.5**  
The Cuban classic with a hint of strawberry.  
Bacardi Rum muddled with fresh lime, strawberries & mint

**Espresso Martini 9.0**  
A The Rose classic. Kahlua, Absolut vanilla vodka & espresso shaken

**Negroni 9.0**  
The famous Italian made with Campari, Bombay Sapphire & Carpano sweet vermouth served on the rocks - Salute!

## DRAUGHTS

**Amstel** 5.65  
Lager, Netherlands

**Estrella Damm** 6.25  
Lager, Spain

**Birra Moretti** 5.95  
Lager, Italy

**Camden Hells** 6.25  
Lager, England

**Camden Pale Ale** 6.25  
Pale Ale, England

**Wandle** 5.65  
Ale, England

**Guinness** 5.95  
Stout, Ireland

**Pig Reveller** 5.50  
Cider, Eng,land

## PACKAGED

**Corona** 5.65  
Lager, Mexico

**Estrella Damm** 6.25  
Lager, Spain

**Gamma Ray APA** 5.95  
Beavertown, England

**Neckoil APA** 6.25  
Beavertown, England

**Old Mout** 6.25  
Cider, England

**Becks Blue** 5.75  
0% lager, Germany

**Paulaner 5L Keg** 49.50  
Lager, Germany

## WHITE 175ML / 250ML / BTL

**Chenin Blanc** 5.95 / 7.75 / 22.5  
Tulbagh Winery - South Africa

**Pinot Grigio** 6.15 / 7.95 / 23.0  
Il Barco - Italy

**Sauvignon Blanc** 6.25 / 8.20 / 23.5  
Los Caminos - Chile

**Chardonnay** 6.35 / 8.95 / 25.0  
La Vigneau 'Reserve' - France

**Picpoul de Pinet** 7.50 / 9.75 / 28.5  
Sel et de Sable - France

**Sauvignon Blanc** 8.15 / 10.5 / 30.0  
Turning Heads, Marlborough NZ

**Viognier** 31.0  
Pennautier, Domaines Lorgeril - France

**Gavi** 33.0  
Tenuta Neirano 'Cortese' - Italy

**Sancerre** 39.95  
Domaine Merlin Cherrier - France

## RED 175ML / 250ML / BTL

**Shiraz** 5.95 / 7.75 / 22.5  
Hamilton Heights, Australia

**Sangiovese** 6.15 / 7.95 / 23.0  
'Rubicone' Senso - Italy

**Merlot** 6.25 / 8.20 / 23.5  
Los Camions - Chile

**Rioja Tempranillo** 6.95 / 8.95 / 26.5  
Azabache - Spain

**Montepulciano** 6.85 / 8.95 / 25.5  
D'Aruzzo Riserva - Italy

**Malbec** 8.15 / 10.5 / 29.95  
Punto Alto - Argentina

**Pinot Noir** 8.45 / 10.95 / 32.5  
Chono, Casablanca Valley - Chile

**Rioja Crianza** 32.5  
Bodegas Taron - Spain

**Pinot Noir** 36.5  
Wairau River - Marlborough NZ

## SPARKLING 125ML / BTL

**Prosecco Arduini** 6.50 / 28.5  
Spumante - Italy

**Prosecco Azzillo (Magnum)** 65.0  
Spumante - Italy

**English Sparkling Wine** 44.5  
Sayval Blanc - Bluebells Vineyard, Sussex

**Champagne Malhebre** 9.75 / 49.5  
Champagne - France

**Laurent Perrier Brut NV** 75.0  
Champagne - France

**Laurent Perrier Rosé NV** 99.0  
Champagne - France

## ROSÉ 175ML / 250ML / BTL

**Pinot Grigio Rosé** 6.15 / 7.95 / 23.0  
San Antini - Italy

**Bastion de la Cite Rosé** 8.15 / 10.5 / 29.95  
Carcassonne - France

**Essencial d'Aix en Provence** 33.5  
Provence - France

**Whispering Angel** 45.0  
Chateau d'Esclans, Provence - France

**Chateau Paradis (Magnum)** 65.0  
Provence - France

125ml measures available for all wines

Please scan to order  
drinks to your table

