

SUNDAY LUNCH OUTSIDE MENU

In the restaurant must have a main meal.

STARTERS

Soup of the Day with a baked Roll and Butter V GF*	6.50
Deep fried breaded Crab claws, with spiced tomato salsa	8.50
Classic Prawn Cocktail served with Brown Bread & Butter	8.50
Deep Fried Brie with Cranberry and Onion Marmalade V	7.50
Duck and orange Pate served toasted ciabatta bread	7.50
Honey Glazed BBQ Baby Spare-Ribs GF	8.50

MAINS

Children

	<u>Adult</u> /
Roast Striploin of Beef GF*	19.50 / 10.50
Roast Chicken with Stuffing GF*	18.50 /
9.50	
Roast Leg of Lamb GF*	19.50 /
10.50	
Trio of Meats GF*	21.50 / 10.50
<i>All the above served with Duck Fat Roast Potatoes, Vegetables, Gravy & Yorkshire Pudding</i>	
<i>Add extra Gravy for £1.00</i>	
Hake with a creamed Prawn white wine sauce, veg and crushed new herb new potatoes	21.50
adult only	
Catch of the Day served chips & salad garnish	17.50 /
8.50	
10oz British Mature Sirloin Steak served with chips and roasted tomato GF	
26.50 adult only	
The Rose Burger with cheese, bacon, chips and relish (add bacon £1.00) GF*	
18.50 / 9.00	
bacon)	(without

VEGETARIAN & SALAD OPTIONS (adult portion only)

Vegetarian roast with cauliflower cheese.	16.50 / 9.00
Butternut Squash, Sweet Potato & Red Lentils Curry & Rice V Vegan	
14.50	
Wild Mushroom Linguini in a creamed garlic Sauce GF* V	14.00
Smoked Salmon Salad N	13.50
<i>with fresh burst tomatoes, avocado and pine kernels drizzled with lemon&lime mayo dressing.</i>	

Our Gravy is Gluten Free, and we do have Vegetarian Roast Potatoes and Gravy upon request

DESSERTS

Sticky toffee pudding with ice cream/custard	7.50
Warm Chocolate brownie with ice cream GF*	7.50
Lemon tart with clotted cream	7.50
Homemade Cheesecake of the Day	7.50
Naughty Chocolate Cake with ice cream GF	7.50
	<u>3 Scoops / 2 Scoops</u>
Selection of Ice Creams (Pistachio, Vanilla, Strawberry & Chocolate)	5.00 / 3.00

SIDE ORDERS

Garlic Ciabatta Bread	4.50	Triple Cooked Chips <i>GF</i>	5.00
Mixed Vegetables <i>GF</i>	4.00	Bowl of Duck Fat Roast Potatoes <i>GF</i>	4.50
4 x Yorkshire, gravy boat	4.50	Cauliflower cheese (enough for two)	
5.70			

V – Vegetarian *GF* – Gluten Free *N* – Contains Nuts *DF* – Dairy Free
*GF** - Gluten Free Alternative available *DF** - Dairy Free Alternative available

Allergen information is available, please ask a member of staff if you have any questions and they will be happy to help.

WHITE 125ml 250ml Bottle

MV (France) £3.40 £6.70 £19.90
 Round bodied dry/fruity wine ideal with meats and fish or as an aperitif

GRENAACHE (France) £3.60 £7.10 £21.00
 Golden yellow colour, offers aromas of white flowers, citrus fruits and honey

SAUVIGNON BLANC (Chile) £3.70 £7.30 £21.50
 Orchard fruits with a tantalising spicy twist, dry, clean and fresh

PINOT GRIGIO (Italy, Novali) £4.10 £8.10 £24.00
 the fruit fragrance of a ripe pear, typical straw yellow colour dry, full bodied and well balanced

MUSCADET SUE LIE (France, Loire) £4.20 £8.30 £24.50
 A wonderful nose with matured sweet fruit of apricot and peach, delicate on the palate

VIIGNIER (Southern France) £4.20 £8.30 £24.50
 Gentle flowery nose which provides this wine with a base of light lemon and citrus orange to the palate

PLANALTO DOURO (Portugal) £4.40 £8.60 £25.50
 Round bodied dry/fruity wine ideal with meats and fish or as an aperitif

MARLBOROUGH SAUVIGNON BLANC (New Zealand) £4.70 £9.30 £27.50
 Dry, with a typical aromatic nose, reminiscent of gooseberries and a full, fruit palate

GAVI (Italy) £5.00 £9.90 £29.50
 A fragrant bouquet refreshing acidity with a dry palate, citrus flavours with hints of almonds

SANCERRE (France, Loire) £39.50
 Pale yellow in colour the nose reminiscent of citrus fruits and pineapple with a dry, long powerful finish

CHABLIS 1er CRU LECHET (France) £51.50

RED 125ml 250ml Bottle

OVC (France) £3.40 £6.70 £19.90
 Full of red fruits with a soft velvety finish on the palate

BORSAO TINTO GARNACHA (Spain) £3.60 £7.10 £21.00
 This is a soft ripe sumptuous red has that bit more concentration and depth of fruit

BIG BLOCK SHIRAZ (Australia) £3.70 £7.30 £21.50
 Bright ruby in colour, blackcurrant and spice nose with violets with a rich vanilla feel

TEMPRANILLO (Spain) £4.00 £7.90 £23.50

CASTILLA (Spain)
 Vivid red, black and blue fruit aromas, complicated by hints of herb and menthol light and a touch dry

RIOJA CRIANZA (Spain) £4.60 £9.00 £26.50

Cherry red nose, fruity aromas, with hints of vanilla and toast, It fills the mouth without aggressiveness, smooth and round

MALBEC (Argentina) £5.00 £9.90 £29.50

Bright purple red in colour, aroma of plums with redcurrant and berry flavours

PINOT NOIR (Southern France) £25.50

Bright red with blue hues, smooth tannins offset with a gentle cranberry flavour

PRIMITIVO CAPOFORTE (Italy) £30.50

A deep ruby red this wine exhibits a rich spacious nose with wild berry fruit, superbly structured with a silk like velvety finish

FLEURIE (France) £39.50

ROSE

125ml 250ml

Bottle

WHITE ZINFANDEL <i>(California)</i>	£3.60	£7.10	£21.00
PINOT GRIGIO BLUSH <i>(Italy)</i>	£4.10	£8.10	£24.00
J. DELAUNAY ROSÉ	£4.40	£8.60	£25.50

CHAMPAGNE & SPARKLING

Glass Bottle

PROSECCO (Italy)	£7.90	£29.50
PROSECCO ROSÉ (Italy)	£8.90	£34.50
HOUSE CHAMPAGNE BRUT (France)	£41.50	
HOUSE CHAMPAGNE ROSÉ	£44.50	
VEUVE CLICQUOT (France)	£85.00	

The Rose
BAR & DINING
SHENFIELD