

SUNDAY LUNCH MENU

Please note minimum TWO COURSE which must include a MAIN DISH

STARTERS

Soup of the Day with freshly baked Roll and Butter V GF*
Prawn Cocktail served with Brown Bread & Butter
Deep Fried Brie with Cranberry and Onion Marmalade V
Deep Fried Crispy Calamari, Salad and Tartar
Italian Style Tomato Bruschetta V
Honey Glazed BBQ Baby Spare-Ribs GF

MAINS

Roast Topside of Beef GF*
Roast Chicken with Stuffing GF*
Roast Leg of Lamb GF*

Trio of Meats GF* (£2.00 Supplement)

*All the above served with Duck Fat Roast Potatoes, Vegetables, Gravy & Yorkshire Pudding
Add Extra Gravy for £1.00*

Cauliflour Cheese Roast with Roast Potatoes, Vegetables, Gravy & Yorkshire Pudding V GF*
Salmon with Creamed prawn white wine sauce served with Roast Potatoes and Vegetables GF (£2.00 supplement)
Battered Catch of the Day served with chips, tartar and salad garnish
10oz British Mature Sirloin Steak served with chips and roasted tomato GF (£5.00 supplement, adult portion only)
The Rose Burger with Cheese & Bacon, tomato relish and triple cooked chips
(children portion will be without bacon) (our burgers contain traces of cheese)

VEGETARIAN & SALAD OPTIONS (£2.00 discount) (Adult portion only)

Butternut Squash, Sweet Potato & Red Lentils Curry V Vegan
Wild Mushroom Ravioli in a Tomato & Basil Sauce V
Smoked Mackerel Salad with fresh burst tomatoes, avocado and pine kernels N

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

DESSERTS

Bread & Butter Pudding with Custard
Lemon Posset with Limoncello and Shortbread Biscuits
Selection of Ice Creams / Sorbets (choice of 2/3 scoops)
Warm Chocolate Pudding with Ice Cream
Homemade Cheesecake of the Day
Gluten Free Naughty Chocolate Cake GF

2 COURSE - £23.00 per head (adults) / £15.00 per head (children under 12)

3 COURSE - £26.00 per head (adults) / £18.00 per head (children under 12)

SIDE ORDERS (not part of courses, except those indicated for children **)

Garlic Ciabatta Bread 3.90 **
Yorkshire Side with 4 Yorkshire Puddings and gravy boat 4.00
Mixed Vegetables V GF 3.50
Bowl of Duck Fat Roast Potatoes V GF 3.50
Cauliflour Cheese Side (enough for two) V 5.50

Children's Menu will be smaller portions of this menu unless otherwise indicated

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

GRENACHE (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

Predominantly flinty with aromas of butter cream, honey green apples white flowers and ripe fruit

MEURSAULT (France, Vallet Freres) £67.50

A very classy white burgundy with a wonderful creaminess on the nose and the palate is well rounded poised and elegant with a classic balance between fruit and minerality

ROSE 125ml 250ml Bottle

WHITE ZINFANDEL (California) £3.60 £7.10 £21.00

PINOT GRIGIO BLUSH (Italy) £4.10 £8.10 £24.00

J. DELAUNAY ROSÉ (France, Loire) £4.40 £8.60 £25.50

SANCERRE (France, Loire) £39.50

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 CASTILLA (Spain) £4.00 £7.90 £23.50

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

Attractive red violet in colour with a seductive aroma of roses, soft and delicate on the palate

RIOJA MONTE REAL RESERVA (Spain) £40.50

Tempranillo and garnacha grapes, excellent reserve aged for months in barriques to give a warm, rich elegant rioja with a hint of oak

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

LAURENT PERRIER ROSÉ (France) £95.00

DESSERT WINE 125ml Bottle

CHATEAU LE PIN £6.90 £38.50

SACRISTE ST. CROIX-DU-MONT (France)

EISWEIN OSANNER £12.30 £35.50

ROSENBERG (Germany)