

The Rose Restaurant Menu

You must order a minimum of a Main Dish from this menu

Starters

Homemade Soup of the Day V GF* Vegan* <i>With a warm roll and butter</i>	6.50
Crayfish and Baked Heritage Beetroot Salad GF DF* <i>Salt baked beets, crayfish tails, grilled asparagus, pea shoot and horseradish cream</i>	7.90
Crispy Shallow Fried Squid Strips GF* <i>Baby leaf garnish, with lime, chilli flakes and tartar sauce</i>	8.50
Crispy Asian Style Pork Belly GF <i>With marinated julienne vegetable</i>	9.90
Mediterranean Roasted Figs & Goats Cheese Salad V N GF DF* Vegan* <i>With toasted walnut, orange segments, baby leaf salads and grilled pear</i>	7.90
Prawn and Avocado Tower GF <i>Baby prawns, crab meat in marie rose, topped with Avocado, garnished with mozzarella pearls and french dressing</i>	8.90
Crispy Tiger Prawns in Moretti Batter <i>With pea shoots garnish and sweet chilli dip</i>	11.50
Roasted Sweet Pepper, Red Onion & Fresh Burst Tomato Bruschetta V Vegan <i>With crispy rocket salad, drizzled with extra virgin oil and aged balsamic vinegar</i>	7.50
Honey Glazed Baby Spare-Ribs GF <i>In our own tangy recipe of bourbon and honey BBQ sauce</i>	8.50

Our Wines, Spirits and Beers are located at the back of this menu, together with our Dessert & Coffee menu

V – Vegetarian **GF** – Gluten Free **N** – Contains Nuts **DF** – Dairy Free **Vegan*** – Ask to check if Vegan
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

**** When ordering if you have any allergy to any ingredient, please let us know, as some menu items may not describe every ingredient ****

Meat

10oz British Mature Sirloin Steak GF* DF* 25.50

With flat mushroom, onion ring, grilled tomato, and triple cooked chips

Pick a Sauce: diane, peppercorn, or béarnaise

Chargrilled Lamb Cutlets 25.00

With smoked garlic mash, grilled asparagus with mint butter and a port & vanilla jus

Mediterranean Style Chicken Breast GF N 19.00

Pan fried chicken breast, served with roasted new potatoes, mangetout,

chorizo & red pepper puree and a creamed tarragon velouté

Calves Liver and Smoked Streaky Bacon GF 19.90

Pan fried with caramelised baby onions, red wine jus on a bed of creamy mash

Locally Sourced Sausage and Mash 16.00

With a creamy potato mash, onion gravy and steamed peas

The House Burger GF* 15.50

On tomato, gherkin, and baby gem, on a brioche bun with onion rings

Topped with crispy bacon, emmental cheese

served with triple cooked chips and burger tomato dip

Fish

Pan Seared Tuna Steak GF 22.50

With new potatoes, green beans, fresh burst tomatoes, olives and red onion, drizzled with french dressing

Sesame Seed Crusted Teriyaki Salmon Fillet 19.50

Served on Asian spiced noodles and vegetables

Thai Green King Prawn Curry GF 18.50

Tiger prawns with crunchy vegetables and braised basmati rice

King Prawn & Crab Linguini GF* DF* 17.50

Tossed with garlic, fresh chillies, cherry tomatoes and a creamed tomato white wine sauce, finished with baby spinach

Battered Catch of the Day 16.50

Served with a lemon wedge, triple cooked chips, peas and tartar sauce

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Vegetarian

Butternut Squash, Sweet Potato & Red Lentils Curry GF V Vegan 13.90

Served with braised fennel infused Basmati Rice

Half Moon Panzerotti Ravioli v* 13.90

Pasta parcels filled with porcini mushrooms and ricotta

Tossed in white wine and cherry tomato sauce

Add: *Parmesan Shavings*

Salads

Chicken & Bacon Salad GF 13.90

On mixed leaf salad tossed with red onion, feta cheese, avocado and roasted peppers with extra virgin olive oil and balsamic dressing

Smoked Salmon and Avocado Salad GF 13.90

With baby spinach, roasted peppers, asparagus and horseradish mayo dressing

Grilled Pear, Orange and Roasted Butternut Squash Salad GF N V Vegan 11.50

Red onions, carrots, pea shoots, brandy-soaked sultanas, toasted pine kernels with an orange vinaigrette dressing

Add: *Feta Cheese for £1.00*

Smoked Mackerel Salad GF N 11.90

With fresh burst tomatoes, avocado, baby leaves and pine kernels drizzled with french dressing

Sides

Triple Cooked Chunky Chips V GF 4.00

Steamed Mixed Vegetables V GF Vegan 3.50

Broccoli, carrots and peas

The Rose House Side Salad V GF Vegan 3.00

Tempura Onion Rings v 3.50

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