

The Rose Menu

Starters

Homemade Soup of the Day v GF* Vegan*	6.50
<i>With a warm roll and butter</i>	
Crispy Duck and Walnut Salad** GF	9.50
<i>With candied walnut, apricots and a port and vanilla dressing</i>	
<i>** This is a dish served cold</i>	
Crayfish and Baked Heritage Beetroot Salad GF DF*	9.00
<i>Salt baked beets, crayfish tails, grilled asparagus, pea shoot and horseradish cream</i>	
Deep Fried Halloumi v	8.50
<i>Battered halloumi served with chilli jam and baby leaf garnish</i>	
Mediterranean Roasted Figs & Goats Cheese Salad v N GF DF* Vegan*	7.90
<i>With toasted walnut, orange segments, baby leaf salads and grilled pear</i>	
Prawn and Avocado Tower GF	8.90
<i>Baby prawns, crab meat in marie rose, topped with Avocado, garnished with mozzarella pearls and french dressing</i>	
Crispy Tiger Prawns in Moretti Batter	12.00
<i>With pea shoots garnish and sweet chilli dip</i>	
Roasted Sweet Pepper, Red Onion & Fresh Burst Tomato Bruschetta v Vegan	7.50
<i>With crispy rocket salad, drizzled with extra virgin oil and aged balsamic vinegar</i>	
Honey Glazed Baby Spare-Ribs GF	8.90
<i>In our own tangy recipe of bourbon and honey BBQ sauce</i>	
Cajun Chicken Skewers GF	8.90
<i>Served with a lemon and coriander mayo</i>	

Meat

10oz British Mature Sirloin Steak GF* DF*	25.50
<i>With flat mushroom, onion ring, grilled tomato, and triple cooked chips</i>	
Pick a Sauce: diane, peppercorn, or béarnaise	
Steak, Root Veg and Ale Pie	16.50
<i>With a puff pastry top, served with peas and a choice of Chips or Mash</i>	
Mediterranean Style Chicken Breast GF N	19.00
<i>Pan fried chicken breast, served with roasted new potatoes, mangetout, chorizo & red pepper puree and a creamed tarragon velouté</i>	
Calves Liver and Smoked Streaky Bacon GF	19.90
<i>Pan fried with caramelised baby onions, red wine jus on a bed of creamy mash</i>	
Locally Sourced Sausage and Mash	16.00
<i>With a creamy potato mash, onion gravy and steamed peas</i>	
The House Burger GF*	15.50
<i>On tomato, gherkin, and baby gem, on a brioche bun with onion rings</i>	
<i>Topped with crispy bacon, emmental cheese and served with triple cooked chips and burger tomato dip</i>	

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

You must order a minimum of a Main Dish from this menu from 5pm

Fish

Baked Bacon Crumbed Fillet of Hake	19.50
<i>With sauteed potatoes, savoy cabbage, drizzled with cream tarragon velouté</i>	
Beer Battered Haddock & Chips	17.50
<i>Served with a lemon wedge, triple cooked chips, peas and tartar sauce</i>	
Sesame Seed Crusted Teriyaki Salmon Fillet	21.00
<i>Served on Asian spiced noodles and vegetables</i>	
Thai Green King Prawn Curry GF	18.50
<i>Tiger prawns with crunchy vegetables and braised basmati rice</i>	
King Prawn & Crab Linguini GF* DF*	17.50
<i>Tossed with garlic, fresh chillies, cherry tomatoes and a creamed tomato white wine sauce, finished with baby spinach</i>	

Vegetarian

Butternut Squash, Sweet Potato & Red Lentils Curry GF V Vegan	14.50
<i>Served with braised fennel infused Basmati Rice</i>	
Half Moon Panzerotti Ravioli v*	14.50
<i>Pasta parcels filled with porcini mushrooms and ricotta</i>	
<i>Tossed in white wine and cherry tomato sauce</i>	
Add: Parmesan Shavings	

Salads

Chicken & Bacon Salad GF	13.90
<i>On mixed leaf salad tossed with red onion, feta cheese, avocado and roasted peppers with extra virgin olive oil and balsamic dressing</i>	
Smoked Salmon and Avocado Salad GF	13.90
<i>With baby spinach, roasted peppers, asparagus and horseradish mayo dressing</i>	
Grilled Pear, Orange and Roasted Butternut Squash Salad GF N V Vegan	11.50
<i>Red onions, carrots, pea shoots, brandy-soaked sultanas, toasted pine kernels with an orange vinaigrette dressing</i>	
Add: Feta Cheese for £1.00	
Smoked Mackerel Salad GF N	11.90
<i>With fresh burst tomatoes, avocado, baby leaves and pine kernels drizzled with french dressing</i>	

Sides

Triple Cooked Chunky Chips	V GF	4.00
Steamed Mixed Vegetables	V GF Vegan	3.50
<i>Broccoli, carrots and peas</i>		
The Rose House Side Salad	V GF Vegan	3.00
Tempura Onion Rings	v	3.50

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