

# 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\***      Garlic Sauteed Wild Mushroom on Sourdough **V**  
Prawn Cocktail served with Brown Bread & Butter      Italian Style Tomato Bruschetta **V**  
Deep Fried Brie with Cranberry and Onion Marmalade **V**      Honey Glazed BBQ Baby Spare-Ribs **GF**

## MAINS

Roast Striploin 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*

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

**2 COURSE - £24.00 per head (adults) / £15.50 per head (children under 12)**

**3 COURSE - £27.00 per head (adults) / £18.50 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  
Cauliflower 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

**LES CABOTINES (France, Loire)**

**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

**PROSECCO (Italy)** Glass Bottle £7.90 £29.50

**PROSECCO ROSÉ (Italy)** £8.90 £34.50

**HOUSE CHAMPAGNE BRUT (France)** £41.50

**HOUSE CHAMPAGNE ROSÉ** £44.50

**LUCIAN RESERVE CHAMPAGNE** £49.00

**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)**