THE ROSE

TO START

Soup of the Day *V *GF £6.90
served a baked roll and butter

Deep fried Calamari £9.90
with homemade tartar sauce

Classic Prawn Cocktail *GF £9.90
with Marie Rose dressing & buttered brown bread

Homemade Chicken liver parfait & onion relish £8.50
Served with toasted ciabatta bread

BBQ Baby Spare-Ribs *GF £9.50
In our Homemade whiskey and honey barbeque sauce

Thai Tempura vegetables £8.50
with sweet chilli dip

MAINS

Overnight slow roasted Sirloin of beef *GF £22.00

Thyme & Lemon infused Roast Chicken *GF £19.50

Slow cooked Pork Belly *GF £20.50

Trio of Meats *GF £23.50

Herb crusted Hake fillet £23.50
with a prawn velouté, seasonal veg and crushed new potato cake

Beer Battered Haddock £18.50
Served with chips, tartar sauce and salad garnish

10oz Sirloin Steak *GF £28.50
Served with triple cooked chips, roasted tomato, flat mushroom

The Rose Burger *GF £18.50
Topped with bacon, cheese served with chips, burger relish

Smoked Salmon *N £14.50
With burst tomatoes, avocado, pine kernels, lemon and lime mayo

The Rose Nut Roast *VE *N £15.50

Wild Mushroom Linguini *GF *V £15.00
In a cream garlic sauce

SIDES

Seasonal vegetables *GF £4.00

4 Yorkshire, gravy boat £4.50

Triple cooked chips / Fries *GF £5.00

Bowl of duck fat roast potatos *GF £5.00

Cauliflower cheese (enough for two) £5.70

DESSERTS £7.50

Apple and Cherry Crumble
With custard/ / ice cream

Chef's homemade Tiramisu

Lemon Tart
With clotted cream

Homemade Cheesecake of the Day

Naughty Chocolate Cake GF*
With ice cream

Mango and Coconut Cake
With raspberry sorbet

3 Scoops of Ice cream / Sorbet £5.00
Pistachio, vanilla, strawberry & chocolate / Mango, lemon & raspberry

VE - Vegan V- Vegetarian GF - Gluten Free N - Contain nuts
DF- Dairy Free GF*- Gluten Free avaliable upon request