

Starters

Padron peppers, rosemary salt v+7.5

Halloumi fries, sweet chilli dip v 7.5

Tempura squid, sweet chilli 9.5

Smoked haddock fishcake, garlic aioli, pickled cucumber 9.5

Jerk chicken wings, spicy coconut dip 11.0

Roasts

Roast sirloin of beef, Yorkshire pudding, horseradish cream, Yorkshire pudding 22.0

Roast Hampshire half-chicken, stuffing, Yorkshire pudding 21.0

Vegan wellington, beetroot, peppers, tomato, spinach, onion, miso tofu y+16.0

Served with gravy, roast potatoes, roasted carrots, sautéed green beans, cabbage & shallots

Roasts can be served for kids (small portion) 9.0

Mains

Chicken & asparagus Caesar - English asparagus, lettuce, anchovies, chicken, croutons, dressing 12.5

Roast sea bream, roast potatoes, tomatoes, capers and olives 22.0

Soft shell crab burger, house slaw, siracha & fries 17.0

Hereford rump steak, green leaf & vine tomato salad, chimichurri & chips 24.0

Herb crusted fillet of fish, garlic & thyme mash potato, sautéed green beans & shallots 19.0

The Rose beer battered fish & chips, tartar sauce, mushy peas 17.0

Sides +5.0 each

fries v+ / chunky chips v+ / roast potatoes v+ / herb marinated olives v+

For allergen advice – please ask your waiter. (v+) = vegan, (v) = vegetarian

A discretionary service charge of 12.5% will be added to your bill. Price is inclusive of VAT at the current rate.

Our fish is MSC certified & sourced locally from sustainable stocks only.

Our meat is free range & farm assured. All food is freshly prepared on site.

We recycle all waste & food waste sustainably.