



Rose

BY NICHOLAS JAMES



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SMALL PLATES

Moules mariniere with garlic, shallot, white wine & cream 11.95	Pork & fennel scotch egg with a celeriac slaw 9.95	King prawns in olive oil, garlic, chilli, coriander & fresh bread 10.50
Smoked ham & mozzarella croquettes with a chilli tomato sauce 9.50	Soy, ginger & chilli cured salmon with a coriander & watercress salad 10.95	Pan fried scallops, parsnip puree, crispy smoked bacon & pickled celery 12.95
Beef carpaccio with pickled shallots, watercress, Parmesan shavings & olive oil 12.50	Crispy bhaji of onion, aubergine and chilli with minted yoghurt drizzle 9.25	Heritage tomato & bocconcini salad with fresh basil & olive oil 8.50

BANK CLASSICS

Home cured marmalade and honey glazed ham, hand cut rosemary sea salt chips, poached egg, hollandaise sauce 17.95	Flat iron steak with French fries & peppercorn sauce 22.95
Battered Haddock, hand cut chips, tartar, garden peas, chip shop curry sauce 17.95	Double stack bacon beef burger with cheese, shredded lettuce, tomato & burger sauce served with crunchy slaw & fries (Vegetarian burger 15.50) 16.95

MAINS

Pan seared sea bass, sauteed new potatoes, samphire, clam white wine sauce 22.50	Pan roasted chicken, baby chard & parmentier potatoes with a garlic butter sauce 20.95
Charred Mackerel fillets with a mixed leaf and red potato salad, roasted beetroot & horseradish dressing 20.95	Sirloin steak with a potato fondant, calvo nero, crispy shallots & a red wine jus 29.50
Malaysian & cauliflower coconut curry with basmati rice 19.50	King prawn & sun blushed tomato orzo pasta with roasted Mediterranean vegetables 19.95
Potato gnocchi with wild mushroom, butternut squash puree, sauteed kale & truffle oil 18.95	Tenderloin of pork with a mustard & apple sauce, tender stem broccoli & dauphinoise potato 21.95

SIDES

Crispy fries & aioli 3.95	Hand cut rosemary sea salt chips 4.25
Mixed leaf salad 3.95	Parmentier potatoes with bacon and shallot 4.25
Buttered greens 4.25	Bread and salted butter 4.50

DESSERTS

Knickerbocker glory sundae, vanilla pod ice cream, mixed marinated fruit, raspberry syrup, whipped cream, not forgetting the cherry on top 7.95	Rhubarb and elderflower Crème Brulee, pistachio crumb, poached rhubarb 8.95
Dark chocolate brownie, vanilla ice cream 7.95	Salted caramel banana split with hot toffee fudge sauce, crushed nuts and vanilla ice cream 7.95
Lemon tart, raspberry sorbet 7.95	

Please advise your server if you have any allergies or require information of ingredients used in our dishes.