

# The Rose Menu

From 5pm you must order a minimum of a Main Dish from this menu until further notice

## Starters

|  |       |
|--|-------|
| <b>Homemade Soup of the Day</b> v GF* Vegan*   | 6.50  |
| <i>With a warm roll and butter</i>   |       |
| <b>Crayfish and Baked Heritage Beetroot Salad</b> GF DF*   | 7.90  |
| <i>Salt baked beets, crayfish tails, grilled asparagus, pea shoot and horseradish cream</i>                            |       |
| <b>Crispy Shallow Fried Squid Strips</b> GF*   | 8.50  |
| <i>Baby leaf garnish, with lime, chilli flakes and tartar sauce</i>  |       |
| <b>Crispy Asian Style Pork Belly</b> GF  | 9.90  |
| <i>With marinated julienne vegetable</i>   |       |
| <b>Mediterranean Roasted Figs &amp; Goats Cheese Salad</b> v N GF DF* Vegan*   | 7.90  |
| <i>With toasted walnut, orange segments, baby leaf salads and grilled pear</i>   |       |
| <b>Prawn and Avocado Tower</b> GF  | 8.90  |
| <i>Baby prawns, crab meat in marie rose, topped with Avocado, garnished with mozzarella pearls and french dressing</i> |       |
| <b>Crispy Tiger Prawns in Moretti Batter</b>   | 11.50 |
| <i>With pea shoots garnish and sweet chilli dip</i>  |       |
| <b>Roasted Sweet Pepper, Red Onion &amp; Fresh Burst Tomato Bruschetta</b> v Vegan                                     | 7.50  |
| <i>With crispy rocket salad, drizzled with extra virgin oil and aged balsamic vinegar</i>                              |       |
| <b>Honey Glazed Baby Spare-Ribs</b> GF   | 8.50  |
| <i>In our own tangy recipe of bourbon and honey BBQ sauce</i>  |       |

## Meat

|   |       |
|---|-------|
| <b>10oz British Mature Sirloin Steak</b> GF* DF*  | 25.50 |
| <i>With flat mushroom, onion ring, grilled tomato and triple cooked chips</i>   |       |
| <b>Pick a Sauce:</b> diane, peppercorn, or béarnaise  |       |
| <b>Calves Liver and Smoked Streaky Bacon</b> GF   | 19.90 |
| <i>Pan fried with caramelised baby onions, red wine jus on a bed of creamy mash</i>   |       |
| <b>Locally Sourced Sausage and Mash</b>   | 16.00 |
| <i>With a creamy potato mash, onion gravy and steamed peas</i>  |       |
| <b>Chargrilled Lamb Cutlets</b>   | 25.00 |
| <i>With warm vegetable couscous topped with mint butter and a port &amp; vanilla jus</i>  |       |
| <b>The House Burger</b> 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>                                  |       |
| <b>Mediterranean Style Chicken Breast</b> GF N  | 19.00 |
| <i>Pan fried chicken breast, served with roasted new potatoes, mangetout, chorizo &amp; red pepper puree and a creamed tarragon velouté</i> |       |

**PLEASE ENSURE YOU WEAR YOUR MASK WHEN YOU LEAVE THE TABLE, Thank You**

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

## Fish

|   |       |
|---|-------|
| <b>Thai Green King Prawn Curry</b> GF   | 18.50 |
| <i>Tiger prawns with crunchy vegetables and braised basmati rice</i>  |       |
| <b>Sesame Seed Crusted Teriyaki Salmon Fillet</b>   | 19.50 |
| <i>Served on Asian spiced noodles and vegetables</i>  |       |
| <b>Pan Seared Tuna Steak</b> GF   | 22.50 |
| <i>With new potatoes, green beans, fresh burst tomatoes and red onion, drizzled with french dressing</i>              |       |
| <b>King Prawn &amp; Crab Linguini</b> GF* DF*   | 17.50 |
| <i>Tossed with garlic, fresh chillies, cherry tomatoes and a creamed white wine sauce, finished with baby spinach</i> |       |
| <b>Battered Catch of the Day</b>  | 16.50 |
| <i>Served with a lemon wedge, triple cooked chips, peas and tartar sauce</i>  |       |

## Vegetarian

|   |       |
|---|-------|
| <b>Butternut Squash, Sweet Potato &amp; Red Lentils Curry</b> GF V Vegan  | 13.90 |
| <i>Served with braised fennel infused Basmati Rice</i>  |       |
| <b>Half Moon Panzerotti Ravioli</b> v*  | 13.90 |
| <i>Pasta parcels filled with porcini mushrooms and ricotta<br/>Tossed in white wine and cherry tomato sauce</i> |       |
| <b>Add:</b> Parmesan Shavings   |       |

## Salads

|  |       |
|--|-------|
| <b>Chicken &amp; Bacon Salad</b> 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> |       |
| <b>Grilled Pear, Orange and Roasted Butternut Squash Salad</b> GF N V Vegan  | 11.50 |
| <i>Red onions, carrots, pea shoots, brandy-soaked sultanas, toasted pine kernels with an orange vinaigrette dressing</i>                     |       |
| <b>Add:</b> Feta Cheese for £1.00  |       |
| <b>Smoked Mackerel Salad</b> GF N  | 11.90 |
| <i>With fresh burst tomatoes, avocado, baby leaves and pine kernels drizzled with french dressing</i>  |       |
| <b>Smoked Salmon and Avocado Salad</b> GF  | 13.90 |
| <i>With baby spinach, roasted peppers, asparagus and horseradish mayo dressing</i>   |       |

## Sides

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

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