

THE ROSARIUM

TO NIBBLE

- Freshly baked focaccia with aged balsamic & olive oil *v* 6
- Truffle arancini with Parmesan *v* 9
- Roasted nuts with pecorino cheese & truffle *gv* 7

TO BEGIN

- Cornbury estate venison carpaccio with winter pumpkin & poached pear *gf* 14.5
- Cornish sardines with taramasalata & burnt lemon 11
- Mulligatawny soup with crushed corn & a slow cooked Arlington egg *gf* 9
- Salt cod & saffron Scotch egg, Romesco & bouillabaisse sauce
- Cured Scottish salmon with fennel and pickled cucumber & native oyster mayonnaise *gf* 12.5
- Salt baked beetroot with goat curd mousse & pumpkin seed *gf* 12
- Burrata with smoked beetroot chutney, mandarin gel & chicory *gf* 13.5

THE MAIN EVENT

- Slow cooked short horn Cumbrian beef filet with onion & miso puree, hash brown & shallot rings *gf* 38
- Poached smoked haddock with braised leeks and brown shrimps topped with a poached organic egg *gf* 24
- Saffron spiced lamb neck with spiced aubergine & whipped feta 27.5
- Slow braised beef with proper mash, hen of the wood, bourguignon garnish & smoked bacon *gf* 26
- On the bone skate wing, Brixham crab crushed potato with brown crab mayonnaise caper and gherkin burnt butter 24
- Braised rabbit paradelle with black olive and artichoke 22
- Salt baked celeriac, king oyster mushroom, celeriac & truffle sauce with artichokes *ve* (*gf available*) 19
- Autumn mushroom gnocchi with kale & Parmesan *v* (*ve option available*) 18
- Native breed ribeye steak (300g) with a red wine sauce, skin on chips & seasonal leaves *gf* 35

TO SHARE

- Mac n cheese topped with slow-cooked short rib beef ragu 28.5
+ (Add freshly grated winter truffle) MP
- Chateaubriand (550g) served with skin on chips, seasonal leaves, peppercorn jus 65

TO ACCOMPANY

- Proper mash 6
- Seasonal leaves, our house dressing & pickled shallots *ve/gf* 6
- Creamed spinach with parmesan & almonds *v/gf* 6
- Skin on chips *v/gf* 6

For allergen information please ask your server. All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. If you have a known allergy please speak to a member of staff before ordering. v - Vegetarian ve - Vegan gf - Gluten Free A discretionary service charge of 12.5% will be added to the final bill.