

THE ROSARIUM

THE ROSARIUM ROAST

Two courses for £36 per person

Add 90 minutes of free-flow red wine for £20 per person

Australian Shiraz 2021 or Rioja Crianza 2019

TO NIBBLE

Freshly baked focaccia bread with balsamic & olive oil v 6

Truffle arancini with parmesan - v 9

TO BEGIN

Mulligatawny soup with crushed corn & a slow cooked Arlington egg v (ve, gf available) 9

Cured Scottish salmon with fennel and pickled cucumber & native oyster mayonnaise 12.5

Burrata with smoked beetroot chutney, mandarin gel & chicory 13.5

THE MAIN EVENT

Roasted 28 day dry aged sirloin of beef 27.5

Roasted pork belly 27.5

Roasted lemon verbena stuffed Suffolk chicken 27.5

Slow roasted celeriac & wild mushrooms & Jerusalem artichokes v 19

All served with buttered greens, carrots & bacon, sage & onion stuffing, crispy roasties, Yorkshire pudding, cauliflower cheese croquettes & gravy

Saffron spiced lamb neck with spiced aubergine & whipped feta 27.5

Poached smoked haddock with braised leeks and brown shrimps topped with a poached organic egg 24

TO ACCOMPANY

Buttered greens v, carrots & bacon, sage & onion stuffing v, crispy roasties, cauliflower cheese croquette v 6

If you have a known allergy please speak to a member of staff before ordering.

v - Vegetarian ve - Vegan gf - Gluten Free

A discretionary 12.5% Service charge will be added to your bill