

THE ROSARIUM

TO NIBBLE

- Bread basket and salted butter *v* 6
- Truffle arancini with Parmesan *v* 9
- Roasted nuts with pecorino cheese & truffle *gv* 7

TO BEGIN

- Herb and Panco coated Cornish sardines with taramasalata & burnt lemon 11
- Roasted organic parsnip soup, manuka honey *v, gf* 9
- Salt cod & saffron Scotch egg, Romesco & bouillabaisse sauce 15.5
- 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

- Cumbrian short horn beef Wellington 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
- Slow-roasted celeriac & wild mushrooms with cranberry and roasted chestnuts *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, triple cooked roasties & seasonal leaves *gf* 35

TO ACCOMPANY

- Proper mash 6
- Sprout tops and chestnuts 6
- Orange glazed carrots 6
- Pickled red cabbage 6
- Triple cooked roast potatoes 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.