

LITTLE ROSE

STARTERS

Soup of the day, warm sourdough bread	7.50
Laverstock Buffalo mozzarella, grilled artichokes, sour cherry harissa (v)	10.00
Wild mushroom parfait, onion chutney, smoked garlic & truffle sourdough (vg)	8.50
Crayfish & prawn cocktail, avocado, cherry tomato, Bloody mary sauce	9.00
Deville whitebait & calamari, tartare sauce	8.00
Chicken liver pâté, toasted sourdough	9.20

ROASTS

All roasts are served with maple carrots, garlic kale, mulled red cabbage, roast goose fat potatoes & Yorkshire pudding

Roast chicken, pigs in blankets, sage & onion stuffing, roast gravy	18.00
Roast sirloin of beef, horseradish cream, roast gravy	20.00
Roast porchetta, apple & cider purée roast gravy	18.50
Vegan Wellington, wild mushroom gravy (vg)	17.50

MAINS

Fish & chips, pea liquor, tartare sauce, oak matured salt & vinegar chips	17.50
Tiger prawn linguine, tomato, chilli, garlic, parsley, lemon	16.50
Vegan fish & chips, curry sauce, pea puree, tartare sauce (vg)	16.50
Roasted cauliflower Thai green curry, cocont rice, charred corn (vg) <i>(add grilled tiger prawns + 4.5)</i>	15.50
Aged flank burger, red Leicester, bread & butter pickles, skin-on fries	17.00
Pan-fried sea bass fillet, new potatoes, chorizo, spinach, lemon dressing	18.50

SIDES

Green beans, shallots & garlic, toasted hazelnuts, vinaigrette dressing (vg)	5.00
Pigs in blankets	5.50
Cauliflower cheese (v)	6.20
Goose fat roast potatoes, rosemary salts	4.50



SCAN THE QR
- for allergen
& kcal info,
or ask a member
of the team for
a calorie menu.

Fancy something sweet? Ask a member of staff for our dessert menu

Adults need around 2000 kcal a day.

Full allergen information on the ingredients in the food we serve is available upon request – A discretionary service charge will be applied to your bill. Please speak to a member of the team for more info.