

THE ROSE



BOTTOMLESS BRUNCH

DRINKS ONLY	27.5
DRINKS & A FOOD ITEM	32.5

One & a half hours of all you can drink fun... just choose your poison

Prosecco / mimosa / bellini or Espresso Martini or Aperol Spritz

90 minutes starts when first order is taken | last bottomless brunch start time at 2.30pm

BRUNCH

Full English, Cumberland sausage, streaky bacon, free range egg, tomato, mushroom, baked beans, hash brown, sourdough	13.5
Full vegan, plant-based burger patty, avocado, tomatoes, mushroom, baked beans, hash brown, sourdough (vg)	13.5
Eggs Benedict, toasted muffin, streaky bacon, poached eggs, hollandaise	9
Eggs Florentine, toasted muffin, spinach, poached eggs, hollandaise (v)	8.5
Eggs Royale, toasted muffin, smoked salmon, poached eggs, hollandaise	9.5
The Rose breakfast pizza, bacon, Tuscan sausage, mushroom, cherry tomatoes, egg, fior di latte	12
Smashed avocado & poached eggs on sourdough toast (v)	11

STARTERS

Deep fried squid, aioli	7.5
Crispy chicken, sriracha ketchup, pickles	7.5
Padron peppers, lava salt (vg)	6
Cauliflower fritters, sesame sauce, fresh chillies, spring onion, coriander (vg)	6.5
Halloumi sticks, hot sauce, tahini dressing (v)	7

MAINS

Beer battered North sea haddock, mushy peas, tartar sauce, triple cooked chips	14.5
The Rose vegan bowl, cumin chickpeas, roast sweet potato, delica pumpkin, walnuts, curry roasted cauliflower, heritage beetroot, spinach, chia seeds & tahini dressing (vg)	12.5
Smash burger, double beef patty, american cheese, onions, pickles, house sauce	14
Chicken ramen burger, crispy fried chicken breast, charcoal bun, lettuce, tomato, sriracha, aioli	14
Plant-based burger, jalapeño mayo, vegan gouda (vg)	13.5

PIZZAS

Margherita, tomato, fior di latte, buffalo mozzarella (v)	9.5
Pepperoni, tomato, fior di latte, red chilli, red onion	10.5
Quattro formaggi, fior di latte, provola, dolce latte, parmesan (white base)	11.5
Italian sausage, tomato, fior di latte, friarelli, scamorza	11
Spiced salami, tomato, fior di latte, n'duja, jalapeno, red onion	11.5
Anchovy, tomato, fior di latte, olives, capers, red onion	11.5
Artichoke, tomato, fior di latte, mushroom, dolce latte, truffe oil (v)	11.5
Mushroom, tomato, fior di latte, chard, provola piccante, red onion (v)	10
Vegana, tomato, garlic oil, oregano, courgette, mushroom, artichoke (vg)	10
Crust dips - n'duja mayo / aioli	all 1.5

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.
An optional 12.5% service charge will be applied to your bill, all of which goes to the staff.

TO WET THE WHISTLE



DRAUGHT BEER & CIDER

Beavertown Gamma Ray - <i>England, ABV 5.4%</i>	6.4
Beavertown Neck Oil - <i>England, ABV 4.3%</i>	6.0
Birra Moretti - <i>Italy, ABV 4.6%</i>	5.5
Brewdog Hazy Jane IPA - <i>Scotland, ABV 5.0%</i>	5.8
Brewdog Punk IPA - <i>Scotland, ABV 5.6%</i>	5.8
Brixton Low Voltage IPA - <i>England, ABV 4.3%</i>	5.8
Camden Hells - <i>England, ABV 4.6%</i>	5.6
Camden Pale Ale - <i>England, ABV 4.0%</i>	5.6
Guinness - <i>Ireland, ABV 4.1%</i>	4.9
Heineken - <i>Holland, ABV 5.0%</i>	4.7
Kronenbourg 1664 - <i>France, ABV 5.0%</i>	4.4
Orchard Thieves - <i>England, ABV 4.5%</i>	4.6

SELECTION OF OUR WINES

White	250ml	bottle
Sauvignon Blanc, Terrane - <i>France</i>	8.6	24.5
Chardonnay, Sierra Grande - <i>Chile</i>	8.8	25.5
Picpoul de Pinet, Chateau Mirande - <i>France</i>	9.8	28.0
Cloud Factory, Sauvignon Blanc - <i>N.Z.</i>	9.8	29.5
Rioja blanco, ontanon vetiver - <i>Spain</i>	10.4	30.0
Red		
Merlot, Les Clarieres - <i>France</i>	7.8	22.5
Cabernet Sauvignon, Nordoc - <i>France</i>	8.0	23.0
Pinot Noir, La Boussole - <i>France</i>	9.2	26.5
Rioja 'Montesc', bodegas classica - <i>Spain</i>	9.4	27.25
Malbec, Nieto - <i>Argentina</i>	10.0	29.0
Rose		
Madregale Rosato - <i>Italy</i>	7.60	21.5
Cinsault Rose, Domaine, Nordoc - <i>France</i>	7.6	21.5
Sparkling		
Prosecco Extra Dry, Versetto - <i>Italy</i>	6.5	28.0
Veuve Clicquot - <i>France</i>	70.0	

PACKAGED BEER

Sol - Mexico, ABV 5.4%	4.5
Peroni Red - Italy, ABV 4.7%	4.5
Vedett, Extra Pilsner - Belgium, ABV 5%	4.7
Bulmers Apple cider - England, ABV 4.5%	5.2
Old Mout Cider - New Zealand, ABV 4.7%	5.6
Desperados - Holland, ABV 5.9%	4.9
Brewdog Punk AF - Scotland ABV 0.5%	3.5

SIGNATURE COCKTAILS & SPRITZ

Espresso Martini - <i>vanilla vodka, coffee liqueur, espresso</i>	8.5
Pornstar Martini - <i>vanilla vodka, passion fruit, Prosecco</i>	8.5
Negroni - <i>Tanqueray, Campari, Martini Rosso</i>	8.0
Old Fashioned - <i>Maker's Mark, bitters, sugar</i>	8.5
Aperol Spritz - <i>Aperol, prosecco, soda</i>	7.5
Tommy's Margarita - <i>Don Julio tequila, agave syrup, lime</i>	8.5
Whiskey Sour - <i>Maker's Mark, egg white, lemon juice, sugar</i>	8.5

SELECTION OF SPIRITS

	25ml	50ml
Monkey Shoulder Scotch Whisky - <i>ABV 40%</i>	4.5	8.0
Johnnie Walker Black Label 12 y/o - <i>ABV 43%</i>	4.2	7.4
Maker's Mark 46 Bourbon Whiskey - <i>ABV 47%</i>	5.1	9.2
Few Bourbon Whiskey - <i>ABV 46.5%</i>	7.4	13.8
Havana 3 Yr Aged Rum - <i>ABV 40%</i>	4.0	7.0
Fishers London Dry Gin w/ tonic - <i>ABV 44%</i>	7.8	12.5
Warner Edwards Dry Gin w/ tonic - <i>ABV 44%</i>	7.3	11.5
Belvedere Vodka - <i>ABV 40%</i>	4.6	8.2
Hennessy VS cognac - <i>ABV 40%</i>	4.2	7.4

SELECTION OF OUR SHOOTERS

Patron XO Cafe - ABV 35%	4.5
Don Julio tequila - ABV 38%	5.0
Sambuca - ABV 38%	3.8
Jagerbomb - ABV 35%	4.5