

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
Burrata, sundried tomato pesto, rocket, sourdough (v)	8
Cheddar & chorizo croquettes, aioli	6.5
Soy glazed pork belly salad, lime & sesame dressing	8 / 14

available as a main course

MAINS

Shepherd's pie, seasonal greens	14.5
Roast salmon fillet, chorizo & warm veg salad, avocado & wasabi purée	17.5
Beer battered North sea haddock, mushy peas, tartar sauce, triple cooked chips	15.0
Flat iron steak, peppercorn sauce, confit tomato, rocket, triple cooked chips	19.5
Butternut squash & lentil dhal, coconut yoghurt, charred tenderstem broccoli, crispy onions (vg)	13.5
The Rose vegan bowl, chickpeas, roast sweet potato, avocado, pickled carrot & onion,	-
curry roasted cauliflower, heritage beetroot, spinach, chia seeds & tahini dressing (vg)	12.5

Add halloumi or soft boiled egg 2.0

BURGERS *All served with skin-on fries*

Smash burger, double beef patty, american cheese, onions, pickles, house sauce	14
Chicken ramen burger, crispy fried chicken breast, lettuce, tomato, sriracha, aioli	14
Plant-based burger, jalapeño mayo, vegan gouda, lettuce, tomato (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) (v)	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, truffle 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

SIDES

Triple-cooked chips (v) / Skin-on fries (v) / Avocado salad (v) / Seasonal greens (v) / Tenderstem broccoli (v)	all 4.5
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DESSERTS

Sticky toffee pudding, vanilla ice cream	6.5
Chocolate brownie, dulce leche ice cream	6.5
Selection of sorbets & ice creams (per scoop)	2

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>	5.9
Brewdog Punk IPA - <i>Scotland, ABV 5.6%</i>	5.9
Brixton Low Voltage IPA - <i>England, ABV 4.3%</i>	5.9
Camden Hells - <i>England, ABV 4.6%</i>	5.7
Camden Pale Ale - <i>England, ABV 4.0%</i>	5.7
Guinness - <i>Ireland, ABV 4.1%</i>	4.9
Heineken - <i>Holland, ABV 5.0%</i>	4.9
Kronenbourg 1664 - <i>France, ABV 5.0%</i>	4.4
Orchard Thieves - <i>England, ABV 4.5%</i>	4.8

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 Clarières - <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%	4.6
Peroni Red - Italy, ABV 4.7%	4.6
Vedett, Extra Pilsner - Belgium, ABV 5%	4.7
Bulmers Apple cider - England, ABV 4.5%	5.2
Old Mout Flavoured 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

HOT COCKTAILS

Hot Negroni - <i>Gin, vermouth, campari, honey, tabasco</i>	8.0
Mulled cider - <i>cloudy apple cider, apple juice, spices</i>	5.5
Mulled wine - <i>red wine, brandy, orange juice, spices</i>	6.5
Hot spiced Margarita - <i>chilli tequila, mulled cider, cinnamon</i>	8.5
Bourbon hot toddy - <i>Bulleit bourbon, honey, lemon, cloves</i>	7.0

SELECTION OF SPIRITS

	25ml	50ml
Monkey Shoulder Scotch Whisky - <i>ABV 40%</i>	4.5	8.0
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
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 - <i>ABV 35%</i>	4.5
Baby Guinness	3.5
Sambuca - <i>ABV 38%</i>	3.8
Jagerbomb - <i>ABV 35%</i>	4.5