

<b>SHARERS</b>	ITALIAN CHARCUTERIE BOARD	16.0
	garlic bread, caperberries, sundried tomatoes, parmesan	
<b>STARTERS</b>	BAKED CAMEMBERT // v	12.0
	buttered potatoes, dill, pickles, toasted country bread	
	HERITAGE TOMATOES & BURRATA // v, gf	7.5 // 12.0
	red onions, pine nuts, basil oil	
	GREEK FLATBREADS // v	4.5
	olive oil, dukkha	
<b>PIZZA</b>	POACHED TIGER PRAWNS // gf	8.5 // 12.5
	avocado, pink grapefruit, crispy Parma ham	
	CHORIZO & PIQUILLO PEPPER SALAD // gf	7.5 // 12.0
	saffron aioli, soft hens egg	
<b>PIZZA</b>	PALM HEART & RADISH SALAD // v	7.0
	spring onions, peas, croutons, honey & mustard dressing	
	MARGHERITA // v	9.0
	tomato, fior di latte, buffalo mozzarella, basil	
	ANCHOVY	10.0
	tomato, fior di latte, olives, crispy capers	
	MARINARA // v	8.0
	tomato, garlic, oregano, basil	
	SPICED SALAMI	11.5
	tomato, fior di latte, nduja, jalapeno, red onions	
<b>PIZZA</b>	PEPPERONI	11.0
	tomato, fior di latte, sundried tomatoes, red chilli	
	MIXED MUSHROOM // v	10.0
	tomato, fior di latte, spinach, egg	
	FENNEL SAUSAGE	12.0
	tomato, fior di latte, friarielli, scamorza	
	ARTICHOKE // v	11.5
	tomato, fior di latte, mixed mushrooms, dolcelatte, truffle oil	
	CALZONE // v	11.5
	fior di latte, ricotta, spinach, wild mushroom	
ROASTED HAM	11.5	
tomato, fior di latte, artichokes, olives, mushrooms		
BRESAOLA	13.5	
tomato, fior di latte, mixed mushroom, cured beef, sundried tomatoes, shaved parmesan, truffle oil		

<b>ROASTS</b>	12 HOUR BRAISED LAMB SHOULDER //	45.0
	serves ravenous 2 or up to 4, additional sides required	
	ROAST RUMP OF BEEF	16.0
	horseradish cream	
	SUFFOLK ROAST CHICKEN	14.5
sage & onion stuffing		
ROAST LOIN OF HAMPSHIRE PORK	14.5	
Bramley apple sauce		
RED LENTIL & CHEDDAR NUT LOAF // v	13.5	

All our roasts are served with a Yorkshire pudding, duck fat roasted potatoes (buttered for the vegetarian), cauliflower cheese, swede mash, carrots & buttered

<b>MAINS</b>	STROZZAPRETTI PASTA // v	7.5 // 12.0
	courgettes, charred lemon, mint	
	WHOLE ROASTED SEA BREAM // gf	15.0
Jersey Royals, Samphire, herb butter		
<b>SIDES</b>	CORNISH MACKEREL FILLETS	13.5
	orzo, purple sprouting broccoli, chorizo butter	
	DUCK FAT ROASTED POTATOES	ALL 4.0
	BAKED CAULIFLOWER CHEESE	
	TENDERSTEM BROCCOLI	
JERSEY ROYALS		
<b>DESSERT</b>	CHOCOLATE BROWNIE	5.5
	CLIMPSON & SON'S AFFOGATO	4.5
	STICKY TOFFEE PUDDING	5.5
	toffee sauce & vanilla ice cream	
	UNION ICE CREAM OR SORBETS // per scoop	1.75
APPLE CRUMBLE WITH CUSTARD	5.5	

## THE ROSE

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Our food is prepared in an environment where nuts & shellfish are present. If you have any allergen enquiries please ask a member of our team. A discretionary 12.5% service charge will be added to your bill if you're sitting in the restaurant.