

chez Rose

tuesday 9th June 2026.

snacks	(ea)
maldon oysters	4
red prawn, tomato, amalfi lemon	6
comte gougere, lardo di colonnata	5
devon crab pain perdu	6
saucisson sec	14
pate en croute, dijon, cornichon	22
to start	
wild sea bream, charentais melon, almond	15
oeuf meurette, wild mushroom	14
orkney scallop, cafe de Paris butter (ea)	15
steak tartare, pomme gaufrette	15
hampshire asparagus, brown butter hollandaise	17
vesuvius tomatoes, young curd	13
mains	
dover sole, brown shrimp, menton lemon	55
cornish cod, mussel, sorrel	36
veal t-bone, sauce moutarde	45
lamb rump, olive, tomato, confit garlic	37
tournedos au poivre	55
grilled native lobster tail, sauce ala nage	62
for two	
bone in rib eye, bone marrow butter	125
poulet roti, vin jaune, morel, jersey royals	78
sides	
frites	7
aligot au morbier	8
'trippleback'	8
trombetta courgette, parmesan, pine nuts	7
peas, lettuce, broad beans	7
salade verte	6

please inform a member of staff for any allergies or dietary requirements before ordering. full allergen information is available on request

15% discretionary service charge will be added to your bill



tuesday 9th June 2026.

prix fix

to start

wild sea bream, charentais melon, almond
oeuf meurette, wild mushroom

mains

steak frites
cornish cod, mussel, sorrel

dessert

gariguetto strawberry, beaujolais, milk
assiette de fromages (8supp)

two courses 28

three courses 35

please inform a member of staff for any allergies or dietary requirements before ordering. full
allergen information is available on request

15% discretionary service charge will be added to your bill