

# THE ROSENDALE

Public House & Garden

## TABLE

Bread £1.50  
Olives £2.50  
Wasabi nuts & chilli crackers £2  
Scotch egg £3.50

## STARTERS

Oxtail tortelloni £7  
*beef and vegetable broth*

Spiced lentil croquettes £6  
*cucumber raita, mint & coriander*

Soup of the day  
*see blackboard*

Raclette salad £6.75  
*ham hock, cornichons, capers, grapes*

Mussel, bacon and leek chowder £7

Vodka cured salmon £6.50  
*beetroot remoulade, creme fraiche*

Aubergine stack £6.25  
*rosary goats cheese, tomatoes, pesto*

Smoked mackerel pate & toast £6

## MAINS

Beer battered fish and chips £11.50  
*mushy peas, tartare sauce*

250g Orkney sirloin steak £16.50  
*Hand cut chips, salad, béarnaise sauce*

Sea trout, smoked haddock and shrimp pie £12.50

Burger & hand cut chips £9.50  
*mature cheddar or bacon 75p each*

Wild mushroom pappardelle £11.50  
*shaved parmesan*

Vegetable green curry £12  
*steamed rice, flatbread*

Pan fried plaice fillets £13.50  
*curly kale, brown shrimp butter*

Confit lamb shoulder £14  
*grilled polenta, swiss chard, anchovy sauce*

Blue cheese stuffed chicken breast £13.50  
*parma ham, dauphinoise, wild mushrooms, tarragon*

## SIDES £3.00 each

Mash  
Chips  
Mac & cheese  
Mixed house salad  
Steamed seasonal vegetables

## PUDDINGS £5 each

Sticky toffee pudding, vanilla ice cream

Hot chocolate fondant, vanilla ice cream

Apple and cinnamon crumble & custard

**STICKY WINE:** Grangeneuve Monbazillac, France £4.50 / Lourensford Late Harvest Semillon, S. Africa £5 100ml

**FORTIFIED WINE:** Ramos Pinto Ruby £4.50 / Ramos Pinto 10yr Tawny Port £6 / Castilla PX Sherry £4.90 100ml

Banoffee pie

Clementine posset & shortbread

Judes ice cream & sorbet

**British cheese board £7**

*We are committed to sourcing local and sustainable produce. Some foods may contain traces of nuts, please ask your waiter.  
An optional 12.5% service charge is added to bills which is distributed amongst staff. All prices include VAT at 20%.*