

THE
ROSENDALE
Public House & Garden

DRINKS TO BEGIN

Elderflower spritz 3
Chili Margarita 9.5
Gypsy Hill Hepcat Session IPA 4.6% 6.8

SHARE

Warm flatbread (vg) 6.5
Tomato & garlic ~ sea salt & rosemary ~
Vegan nduja

Dips & flatbread (vg) 9
Romesco, hummus, tomato salsa

Baked camembert bread bowl,
honey, rosemary (v) 12.5

Grilled chicken wings, sweet chilli (gf) 6

STARTERS

Salt & pepper calamari 7.5

Scotch egg, coronation mayo 6.5

Ham hock & apricot terrine,
apple salad, sourdough 8

Smoked mackerel Asian salad, beetroot,
charred Tenderstem broccoli,
toasted peanuts (gf) 8.5

Saffron roasted peppers & sundried tomato,
chickpeas, hummus, pommes Anna,
blood orange salsa (gf) (vg) 7.5

Mushroom trofie, rocket & truffle oil (v) 8/14

MAINS

Burrata bowl, cavolo nero, squash,
olives, wild rice & giant cous cous,
focaccia tomato bruschetta (v) 14

Chicken schnitzel, apple slaw, Aspen fries 14.5

Slow roasted lamb shank, colcannon mash, mint oil (gf) 19

Massaman tofu & sweet potato curry, jasmine rice,
Tenderstem broccoli & sesame seeds (vg) (gf) 14.5

Pan roasted stone bass,
butterbean & chorizo stew, Romesco (gf) 17

Linguine, mussels, chilli, cherry tomato, parsley 15.5

10oz Sirloin steak, chips, peppercorn sauce,
rocket & Parmesan salad (gf) 22.5

Beef & marrow burger, house relish, mayo, tomato,
lettuce, pickle, fries 14
*Add cheddar~bacon~chorizo~blue cheese~
fried egg - 1.5*

Redefined meat plant-based burger, house relish, vegan
mayo, tomato, lettuce, pickle, fries (vg) 14

Beer battered fish & chips, tartare sauce, pea purée 15

SANDWICHES

Fish finger, mushy peas & tartare sauce wrap 12
Choice of side- Mug of soup- Fries- Chips- House salad

Halloumi, hummus & grilled vegetable wrap 12
Choice of side- Mug of soup- Fries- Chips- House salad

7-hour beef brisket flatbread, blue cheese, rocket,
pickle, caramelised red onion 12.5

PIZZA

12" / 20"

Buffalo mozzarella, tomato, basil (v) 11.5/28

Ham, mushroom, grilled artichoke,
black olives, tomato, mozzarella 13.5/33

Spinach, egg, parmesan, tomato,
mozzarella (v) 14/35

Mushroom, cavolo nero, vegan Nduja, walnut
cream, butternut squash base (vg) 13/32

Chorizo, goat's cheese,
tomato, mozzarella 13.5/33

Porchetta, potato, taleggio, chili, rocket,
white base 13.5/33

Sausage, chorizo, roast ham,
tomato, mozzarella 13.5/33

EXTRAS

Chorizo, Sausage, Roast ham,
Goat's cheese, Buffalo Mozzarella, Taleggio
Vegan Nduja, Artichokes 2/4

Rocket, Mushrooms, Black Olives,
Spinach, Chili 1/ 2

SIDES

House salad ~ Seasonal vegetables 4
Fries ~ Mash ~ Chips 4
Rocket & Parmesan 4.5
Aspen fries ~ Sweet potato fries 5

An optional 12.5% service charge is added to bills, all of which is distributed amongst staff. Please ask to see our allergen menu & please advise staff if you suffer from any allergy.