

THE ROSENDALE

Public House & Garden

DINNER MENU

DRINKS TO BEGIN

Mulled cider ^{3.4} ~ Hot toddy ⁴

Guinness Dulbin Porter 3.8% 500ml ^{4.5}
Based on a 1796 porter recipe, smooth & sweet

Adnams Tally-Ho! 7.2% 330ml ⁵
Barley wine style beer, rich winery fruits

SCOTCH EGGS

Classic, coronation mayo ⁵

Curried chickpea,
festive chutney (v) ⁵

Haggis & black pudding,
apple sauce ⁶

FOR THE TABLE

Artisan bread ^{2.5} ~ Focaccia ^{2.5}

Big green olives ³ ~ Moroccan spiced almonds ³

Mixed nuts ³ oak smoked ~ wild garlic & herb

Warm flatbread (v) ⁴
tomato & garlic ~ sea salt & rosemary

STARTERS & SHARING

Fig, goat's cheese & caramelised onion tart (v) ⁷

Parsnip, heirloom carrot, walnut & puy lentil salad (v) ^{6.75}

Crab tortelloni, bisque, chervil ⁸

Chicken liver terrine, fig chutney, spiced bread ^{6.5}

Home smoked salmon, rye bread, crème fraîche ^{6.75}

Salt & pepper calamari, aioli ⁶

Beetroot & yoghurt, tomato salsa, turmeric hummus, flatbread (v) ⁷

Three Cheers Charcuterie Board ^{7.5}

Air dried collar ~ chilli lomo ~ fennel salami ~ beef beer sticks

ARTISAN PIZZA

Buffalo mozzarella, cherry tomato, basil (v) ⁹

Chorizo, 'Nduja, goat's cheese, tomato ^{10.5}

Smoked duck prosciutto, blue cheese,
mascarpone, rocket ^{11.5}

Whisky & orange glazed ham, field mushrooms,
mozzarella, tomato, aged parmesan ^{10.5}

Caponata, buffalo mozzarella, tomato,
pine nuts (v) ^{10.5}

Calzone - spinach, ricotta, sun blush tomato,
pepper, mozzarella (v) ¹¹

MAINS

Roast turkey ballotine wrapped in bacon, roast vegetables, duck fat potatoes,
pigs in blankets, sage & onion stuffing, bread sauce ^{15.5}

Pan fried sea bass, new potatoes, broccoli sprouts, saffron & palourde clams ¹⁴

Gorgonzola & walnut gnocchi, sundried tomatoes, pine nuts (v) ¹¹

Squash & mushroom Wellington, sprouts, baby carrots, veggie gravy (v) ^{12.5}

Venison haunch, curly kale, port & thyme sauce ^{15.5}

Rosendale burger & hand cut chips ¹¹ cheddar / bacon / chorizo / blue cheese ^{95p} each

Sirloin steak, peppercorn sauce, salad, hand cut chips ¹⁹

Battered hake & chips, tartare sauce, pea puree, mixed leaf ^{12.5}

PIZZA EXTRAS

Chorizo ^{1.5} ~ Roast ham ^{1.5} ~ 'Nduja ^{1.5}

Blue cheese ^{1.5} ~ Goat's cheese ^{1.5} ~ Mozzarella ^{1.5}

Field mushrooms ¹ ~ Red pepper ¹ ~ Rocket ^{1.5}

Black olives ¹ ~ Spinach ¹ ~ Fresh chilli ^{0.5}

SIDES

Hand cut chips ³ ~ Carrots & greens ³ ~ Mash ³

Mixed leaves ^{3.5} ~ Rocket & Old Winchester ^{3.5}

Buttered curly kale & dill ³

An optional 12.5% service charge is added to bills which is distributed amongst staff. Please ask to see our allergen menu, we can also substitute bread or toast for gluten free bread.