
THE LINDSEY ROSE
MAIN MENU

MAIN COURSES

STARTERS

soup of the day 4.50
homemade bread

tuscan rabbit 5.80
panchetta, rosemary

venison scrumpet 6.40
celeriac puree, mixed beets

steamed razor clams 5.90
chilli, lime, garlic

grilled asparagus 5.20
sweet potato rosti, hollandaise sauce

wild garlic ravioli 5.80
basil, garlic foam

herb stuffed chicken 12.80
stir fried kale, hazelnut risotto

field mushroom and cheese fritters 10.90
fresh escalavada

red poll beef burger 11.50
red leicester, skinny fries, jalapenos, pickles

8oz ribeye steak 20.50
hand cut chips, onion rings, vine tomatoes, choice of;
garlic or herb butter / blue cheese or peppercorn sauce

fresh cod in ale batter 11.90
chips, mushy peas, scraps, tartare sauce

lamb two ways 14.90
pesto crusted rack, confit shoulder, red currents, potato
savoyard

halloumi marinated in honey 10.50
aubergine, green lentils, spices

steamed bream 13.50
lemon grass, ginger, sauteed potatoes, green beans

SIDE ORDERS

fries or hand cut chips 2.50

beer battered onion rings 2.85

sweet potato fries 3.50

warm bread and butter 2.70

garlic bread 3.15

olive oil mashed potatoes 2.90

stem broccoli & garlic 3.00

creamed spinach 2.90

dressed salad 2.50



please notify a member of our staff if you have an allergy, or ask for further allergen information. please note that our dishes may contain shot and bone

THE LINDSEY ROSE
DESSERT MENU

DESSERT

rhubarb bavarois 5.30
crystallised ginger choux

chocolate and peanut mousse cake 5.80
salted caramel ice cream

pain au chocolate pudding 5.50
belgian chocolate, custard

banoffee cake 5.90
caramelised banana, toffee cream

arctic roll 5.00
please ask for flavor

british cheeses 6.20
biscuits, chutney

selection of ice creams 1.75 per scoop
vanilla, chocolate, strawberry, coconut, honeycomb
lemon, raspberry, mango sorbet

DIGESTIFS

dessert wine:

chateau de juge, cadillac
ca'rugate, recioto di soave la
perlana

scotch whiskys:

glenfiddich 12yo single malt
the balvenie 12yo single malt
laphroaig 10yo single malt

brandy:

courvoisier vs cognac
remy martin XO cognac

port:

taylors late bottle vintage
barros 10 yo tawny port

TEA & COFFEE

served with something sweet

english breakfast
earl grey
peppermint tea
2.50

americano
decaf americano
espresso
2.50

cappuccino
latte
flat white

hot chocolate & marshmallows
2.90



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