
THE LINDSEY ROSE
MAIN MENU

MAIN COURSES

STARTERS

soup of the day 4.50
(v)* homemade bread

lentil cannelloni 4.90
(v) tomato sauce, grilled cheese

smoked fish tian 5.50
baby cornichons, capers, dill cream

crispy white pudding 6.00
macerated wild mushrooms,
thyme jus

honey glazed pork belly 6.20
courgette ribbons, shredded carrot

jackfruit dumplings 5.50
(v) thai & chilli consommé

baked halibut 13.90
carrot & cumin puree, spinach, buttered leeks

sticky shitake mushroom noodles 10.90
(v) hoisin sauce, tenderstem broccoli, sesame seeds

red poll beef burger 11.50
red leicester, skinny fries, coleslaw, jalapeños, pickles

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

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

braised ox cheek 12.50
chilli, chorizo, polenta mash

smoky five bean stew 10.50
(v) sliced potatoes, homemade bread, paprika butter

slow cooked venison hot pot 14.50
potato & bacon gratin, tenderstem broccoli, baby carrots

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

tender stem broccoli
& garlic 3.00

creamed spinach 2.90

winter leaf salad 2.50

mixed buttered vegetables 2.90



THE LINDSEY ROSE
DESSERT MENU

DESSERT

TEA & COFFEE

served with something sweet

english breakfast

earl grey

peppermint tea

2.50

americano

decaf americano

2.50

cappuccino

latte

flat white

hot chocolate & marshmallows

2.90

steamed jam pudding 5.00

vanilla custard

orange & hazelnut frozen praline 5.30

hazelnut crumble, bubble sugar tuille

treacle tart 5.90

vanilla ice cream

mocha panna cotta 6.00

chocolate crumb, caramel filled tube

stem ginger & apple crème brûlée 5.90

sweet spiced shortbread

british cheeses 6.20

biscuits, chutney

selection of ice creams/sorbets 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



please notify a member of our staff if you have an allergy, or ask for further allergen information