

The Rose and Portcullis

Dinner Menu

Starters

A selection of bread with olives, olive oil & balsamic vinegar **£4**

Homemade soup served with crusty bread and butter **£4.50**

Sautéed wild mushrooms in garlic, served on onion bruschetta with thyme crème fraiche **£5.50**

Pressed terrine of duck, ham hock and Seville orange with beetroot and carrot chutney, served with dressed leaves and toasted granary bread **£6**

Baked camembert topped with candied walnuts on a bed of leaves with apricot compote and bread **£5.50**

Rose & Portcullis traditional prawn cocktail with zesty marie-rose sauce and bread **£6**

Deli' sharing platter of sticky chorizo, stuffed peppers, ham hock terrine, manchego cheese, sun blush tomatoes, olives, chilli jam & warm breads **£12**

Vegetarian sharing platter of bell peppers with feta, sun dried tomatoes, marinated olives, dates & candied walnuts, manchego cheese, gazpacho, tomato & chilli jam and warm breads **£11**

Mains

8oz Rump

£12

12oz Rump

£16

10oz Sirloin

£17

(peppercorn, stilton, or bbq sauce **£2.50**)

Our steaks are seasoned, cooked to order and served with a field mushroom, chips and side salad or, alternatively, baked tomato and peas

Somerset goats' cheese stack with layers of spinach, mixed nuts, butternut squash and beetroot served with sweet potato chips **£11**

Chicken & mango curry served with basmati rice and poppadums **£10**

Pan fried sea bass fillets on dauphinoise potatoes with curly kale and glazed with a red pepper and basil butter **£13**

Warm chicken and smoked bacon salad served with a warm sough dough roll **£11**

8oz ribeye steak with garlic butter, baked field mushroom, tomato and peas **£12**

Rose & Port homemade beef and Guinness pie topped with short crust pastry served with chunky chips and a selection of vegetables **£10**

8oz handmade beef burger in a sourdough bun with Applewood smoked cheddar cheese, topped with rocket & homemade bbq sauce served with coleslaw, chunky chips and onion rings **£10**

Pan roasted Home Farm chicken supreme on top of herb roasted potatoes served with a rich creamy paprika sauce and a side salad **£13**

Beer battered fish with chunky chips, garden peas and tartar sauce **£10**

Tomato & red pepper risotto, topped with feta cheese and served with rocket and a balsamic reduction **£11**

Local game casserole with celeriac mash and braised red cabbage **£12**

Smoked bacon wrapped pork fillets, stuffed with black pudding on sweet potato mash with a wild mushroom & redcurrant sauce **£14**