

If you have a food allergy, intolerance or sensitivity, please ask us about ingredients before you order

 vegetarian dish  vegan dish  contains nuts

Rose in Vale is proud to support local industry.
Cornwall and the South West are spoilt with an abundance of local fish and farm produce.
All our main ingredients are sourced from local fisherman, farms, shops and suppliers.

Starters

Soup of the Day <i>with handcrafted bread</i>	£7.00
Chicken Liver Parfait <i>toasted wholemeal bread, house salad</i>	£8.00
Slow Roasted beetroots  <i>wasabi goats cheese mousse, hazelnuts, wasabi ramson pesto</i>	£8.00
Seafood Chowder <i>crispy prawns, farmhouse bread</i>	£8.50

Mains

Walnut and Gorgonzola Gnocchi  <i>slow roast carrot, pumpkin, toasted seeds, Parmesan crisp, micro greens</i>	£16.00
Westcountry Duck Breast <i>trio of mushrooms, chestnut puree, pickled radish, savoy cabbage, Thai croquette, chestnut demi-glaze</i>	£23.00 DBB Supplement £4.00
Red Gurnard <i>Laksa curry, egg noodles, spring onion, bean shoots, kale, carrot lace</i>	£18.00
Sea Bream <i>mussels, samphire, clams, saffron foam, tender stem broccoli, shallot reduction</i>	£17.00

Side Dishes:

Mixed seasonal vegetables	£4.00
Lemon butter new potatoes	£4.00
Hand cut chips	£4.00
Local mixed salad	£4.00
Additional piece of bread	£1.00

DBB Supplement is price of side dish

Our dishes are freshly made to order to maintain a high standard, we appreciate your patience.

Service is not included and is at the discretion of our patrons.

Desserts

Millionaire Tart <i>ale sponge, salt caramel grenache, aerated chocolate, chocolate ice cream</i>	£9.50
The Rose <i>blackberry parfait, mint gel, meringue shards, sable cookie, lemon sorbet</i>	£9.50
Raspberry Panna Cotta <i>forest berries, raspberry tuile, raspberry ice cream</i>	£8.50
Cheeseboard 🍷 <i>selection of cheeses, each presented with its own chutney and a selection of artisan biscuits, quince jelly, fig relish, spicy red onion marmalade, sweet apple and cider chutney, pickled walnuts, celery and grapes</i>	£13.00 DBB Supplement £4.00
Enjoy a glass of Taylor's 10-Year-Old Tawny Port with your cheeseboard	50ml/100ml £4.00/£8.00

Dessert Wine

White: <i>De Bortoli, Botrytis Semillon Vat 5, 2009/10 (375ml bottle)</i>	£20.00
Red: <i>Black Muscat, Elysium, Quady, 2015/16 (375ml bottle)</i>	£28.00

Tea, Coffee and Port

Tea	£3.00
<i>English Breakfast, Peppermint, Earl Grey, Red Berry, Camomile, Green Tea</i>	

Lavazza Coffee

<i>Latte</i>	£4.00
<i>Americano</i>	£3.50
<i>Cappuccino</i>	£4.00
<i>Espresso</i>	£2.00
<i>Double Espresso</i>	£3.00
<i>Espresso Macchiato</i>	£2.25

Hot Chocolate (33% Cocoa)

Made with Master French Chocolatiers Powder and steamed milk <i>Hot Chocolate</i>	£4.00
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Port

Taylor's 10-Year-Old Tawny, NV 100ml	£8.00
50ml	£4.00

For Dinner Bed & Breakfast guests all DBB supplements apply

