

# THE ROSENDALE

Public House & Garden

## SNACKS, NIBBLES & STARTERS

Focaccia 2.5 / Mixed olives 2.75 / Big green olives 3 / Nuts 2.5

Warm flatbread 3

*(tomato & garlic or sea salt & rosemary)*

Scotch egg, coronation mayo 4

Guacamole, hummus, tomato salsa, flatbread 7

Fried calamari, aioli 5.5

British artisan charcuterie board 9

*(wild boar salami, smoked pig's cheek, smoked mutton, wild fennel saucisson)*

Soup of the day (see blackboard) 5

Laverstoke Park buffalo mozzarella, Oxsprings ham, focaccia 7.5

Chicken liver parfait, onion chutney, toast 6.5

Deep fried halloumi, saffron quinoa, cherry tomatoes, aubergine, chermoula 7.5

Smoked salmon roulade, asparagus salad 7

Ham hock, pea, broad beans & mint salad, pistachio dressing 6.5

## PIZZAS

*We use buffalo mozzarella from Laverstoke Park Farm in Hampshire, organic flour from Shipton Mill in Gloucestershire and charcuterie from small artisan British producers. Enjoy!*

Laverstoke Farm buffalo mozzarella, tomato, basil (v) 9

Sussex roast ham, field mushroom, mozzarella, tomato, rocket 10.5

Norfolk chorizo, Golden Cross goat's cheese, tomato 10.5

Squash, spinach, Cashel blue cheese (v) 10.5

*1.5 each - chorizo, ham, mushroom, Cashel Blue, rocket / 1 each - fried egg, squash, red chilli, olives, spinach*

## TEN

To celebrate Renaissance Pubs' tenth anniversary our founders Tom, Mark and Nick have sourced our own TEN House red & white wines. Made with Barbera and Cortese grapes respectively, they are excellent value wines equally good to quaff on their own or to accompany food. Enjoy! Read more about TEN, including our competition to win FREE FOOD FOR TEN YEARS at [www.renaissancepubs.co.uk/ten](http://www.renaissancepubs.co.uk/ten)

## MAINS

Lamb rump, smoky aubergine, crushed new potatoes, crumbled feta 15

Confit duck leg, lyonnaise potatoes, french beans, pancetta 14.5

Round courgette, fried artichoke, cous cous, tomato, black olives (v) 12

Fish and chips, mushy peas, tartare sauce 12

Pan fried hake, thyme risotto cake, baby spinach, crayfish sauce 13.5

Spinach & ricotta ravioli, Napoli sauce, rocket (v) 11.5

250g sirloin steak, chips, salad, béarnaise 18.5

Burger & chips 10.5

*mature cheddar, blue cheese or bacon 75p each*

## SIDES

Hand cut chips / Lyonnaise potato / Steamed vegetables 3

Mixed salad / Grilled sweetcorn, smoky butter 3.5

Marinated buffalo mozzarella, tomatoes, red onion, basil 5

*We are committed to sourcing local and sustainable produce. Some foods may contain traces of nuts, please ask your waiter. An optional 12.5% service charge is added to bills which is distributed amongst staff. All prices include VAT at 20%.*