

## Nibbles & Sharers

<b>Mixed Kalamata and Halkidiki Olives (vv)</b> Marinated with oregano, thyme and rosemary	£3.95	<b>Vegetarian Platter (v)</b> 2 4 7 10 12 Courgette fritters, goat's cheese bon bons, charred halloumi and chimichurri-spiked houmous. Served with a rocket, sunblazed tomato and onion salad, olives and handmade warm flatbreads	£14.95
<b>Hand Pulled Garlic Pizza Bread (v)</b> 2 7 - With roasted San Marzano tomato sauce (v) +£0.50 2 7 - With melted mozzarella (v) +£0.50 2 7 - Half mozzarella, half tomato (v) +£0.50 2 7	£4.95	<b>Meat Platter</b> 2 7 10 14 Air-dried salt beef, prosciutto, chorizo and salami milano. Served with chimichurri-spiked houmous, pickled cornichons, caperberries, rocket salad and handmade warm flatbreads	£16.95
<b>Home Made Dough Balls (v)</b> 2 7 Served with smoked confit garlic butter	£2.95	<b>Panko-Crumbed Goat's Cheese Bon Bons (v)</b> 2 4 7 With roasted red pepper and tomato jam	£5.95
<b>Handmade Warm Flatbread (vv)</b> 2 10 12 With harissa-spiked houmous	£4.95		

## Starters

<b>Bury Black Pudding</b> 2 4 7 9 Wilted chard, poached egg, wholegrain mustard cream	£5.95	<b>Artisan Chicken Liver Pate</b> 2 7 Smooth chicken liver pate with toasted ciabatta and tomato chutney	£6.95
<b>Blacksticks Blue Salad (v)</b> 7 10 With pear, pomegranate and pickled walnuts	£5.95	<b>Red Pepper and Red Onion Bhajis (vv)</b> With tofu raita and chilli-spiked mango chutney	£5.50
<b>Paprika-Dusted Charred Halloumi (v)</b> 7 With balsamic reduction, sunblazed tomato and rocket salad	£5.25	<b>Homemade Fishcakes</b> 2 4 5 7 Haddock, hot-smoked and poached salmon fishcakes served with homemade tartare sauce	£6.95
<b>Thyme Roasted Mushroom (v)</b> 2 4 7 9 Wilted chard, poached egg, wholegrain mustard cream	£4.95	<b>Cornish Mussels</b> 2 5 7 8 10 14 In a sundried tomato pesto broth with garlicky flatbread	£6.95
<b>Wild Boar and Chorizo Meatballs</b> 2 7 Oven baked in our rich tomato sauce with melted mozzarella, served with handmade warm flatbread	£6.25		

## Mains

<b>Fish and Chips</b> 2 5 7 14 Beer-battered haddock with proper mushy peas, fat chips and homemade tartare sauce	£13.95	<b>Pan Seared Sea Bream Fillet</b> 5 7 8 14 With crushed herb new potatoes, spinach, Cornish mussels and a tomato and garlic butter sauce	£15.95
<b>Not Fish and Chips (v)</b> 2 7 14 Beer-battered halloumi with proper mushy peas, fat chips and homemade tartare sauce	£10.95	<b>Baked Plaice</b> 1 5 7 14 With fennel mash, wilted spinach, caper butter sauce	£13.95
<b>Aubergine, Squash and Chickpea Tagine (vv)</b> 2 Sumac-infused tofu yoghurt, pomegranate, flatbread, micro coriander	£9.95	<b>Harissa Yoghurt Marinated Chicken</b> 2 7 With aubergine, squash and chickpea tagine, flatbread, micro coriander	£13.95

## Grill

<b>Steak Frites</b> 7 Flattened rump steak chargrilled to pink or well done, with smoked garlic confit butter and skinny fries	£12.95
<b>8oz 28 Day Dry-Aged Sirloin Steak</b> Cooked to your preference and served with roasted cherry tomato and mushroom, lemon dressed watercress and your choice of fat chips or skinny fries	£17.95
<b>8oz 21 Day Dry-Aged Ribeye Steak</b> Cooked to your preference and served with roasted cherry tomato and mushroom, lemon dressed watercress and your choice of fat chips or skinny fries	£21.95
<b>Half Chicken</b> With roasted cherry tomato and mushroom, lemon dressed watercress and your choice of fat chips or skinny fries	£14.95
<b>100z Bacon Chop</b> 4 With fried egg, thyme roasted mushroom, slow roast vine plum tomatoes, and your choice of fat chips or skinny fries	£11.95

<b>Mixed Grill for Two (or one greedy person)</b> 2 4 14 Half chicken, 6oz rump steak, four award winning farmhouse sausages, 100z gammon chop, fried egg, mushroom, slow roasted tomato, onion rings and fat chips	£32.95
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## Burgers

All our burgers come in a brioche bun, with Rosylee burger sauce, gherkin, tomato, onion and baby gem lettuce, and are served with skinny fries. Gluten-free burger buns are available on request.

<b>Rosylee Beef Burger</b> 2 7 9 Our succulent juicy beef burger with cheddar cheese	£12.95
<b>Wild Boar and Chorizo Burger</b> 2 7 9 Wild boar and chorizo burger with Cashel Blue cheese and crispy streaky bacon	£14.95
<b>Chicken Burger</b> 2 4 7 9 Butterfly chicken breast in a crispy panko-breadcrumb	£13.95
<b>Spinach and Falafel Burger (vv)</b> 2 4 7 10 With baby gem, beef tomato, red onion, gherkin, sumac tofu yoghurt, brioche bun and skinny fries	£9.95

## Salads

<b>Salmon Nicoise</b> 4 5 Poached salmon fillet on top of baby gem, fine green beans, Kalamata olives, new potatoes, San Marzano tomatoes and free-range hard boiled egg	£9.25
<b>Chicken Caesar</b> 2 7 5 Classic caesar salad with chargrilled chicken breast, homemade caesar dressing, sourdough croutons, anchovies, Gran Padano shavings	£9.95
<b>Roasted Vegetable Salad (vv)</b> 10 Roast squash, charred fennel, chard, chicory, candied beetroot, tomato salad and toasted pine nuts	£6.50
<b>Add Feta/Halloumi</b> £3 7 10	
<b>Greek Salad (v)</b> 7 Barrel aged feta, green peppers, red onion, cherry tomatoes, cucumber, Kalamata and Halkidiki olives and oregano infused oil	£7.95

## Pizzas

Our homemade dough is freshly made on site every day - lovingly hand crafted and stone baked in our traditional Italian pizza oven. Gluten-free bases are available on request.

<b>Margarita (v)</b> 2 7 Tomato, mozzarella, basil	£8.50
<b>Pollo</b> 2 7 10 Chargrilled chicken breast, pesto, lemon and thyme infused oil	£10.50
<b>Mediterranean (vv)</b> 2 10 Sunblushed tomato, mushroom, roasted red pepper, olives, oregano infused oil, rocket (no cheese)	£8.95
<b>Goats Cheese (v)</b> 2 7 10 Goat's cheese, courgette, sunblush tomato pesto, pine nuts and rocket	£9.50
<b>Greek Pizza (v)</b> 2 4 7 Barrel aged feta, green pepper, red onion, olives	£9.50
<b>All Day Breakfast</b> 2 4 7 9 Bacon, sausages, mushroom, egg and tomato	£10.95
<b>Americano</b> 2 7 Pepperoni, mozzarella, tomato and oregano infused oil <b>Make It Hot!</b> Add green jalapenos and chilli oil +50p	£9.25
<b>Meat Feast</b> 2 7 Wild boar and chorizo meatballs, salami, chicken breast, mozzarella, tomato and basil oil	£11.95

## Sides & Sauces

Skinny fries (vv)	£2.95
Fat chips (vv)	£2.95
Truffle and parmesan fries (v) 7	£3.25
Seasonal greens (vv)	£3.95
Courgette fritti (v) 2 4 7	£3.25
Rocket and parmesan salad (v) 7	£2.95
Beer battered onion rings (vv) 2 14	£2.95
Bearnaise (v) / Pink Peppercorn / Cashel Blue Cheese (v) 7 14	£2.95

1 Celery 2 Cereals 3 Crustacea 4 Eggs 5 Fish 6 Lupin 7 Milk 8 Molluscs 9 Mustard 10 Nuts 11 Peanuts 12 Sesame 13 Soya 14 So2

## White Wine

			Bottle	175ml	250ml
Trebbiano IGT Rubicone, Emilia Romagna	ITALY	£17	£4.25	£5.75	
Pinot Grigio delle Venezie IGT, Veneto (vv)	ITALY	£19	£4.75	£6.50	
Sauvignon Blanc, Lanya, Central Valley (v)	CHILE	£19	£4.75	£6.50	
Picpoul de Pinet, Languedoc (v)	FRANCE	£21	£5.25	£7.00	
Free-Run Steen Cheninc Blanc, Western Cape (v)	SOUTH AFRICA	£21	£5.25	£7.00	
Frost Pocket Sauvignon Blanc, Marlborough (v)	NEW ZEALAND	£24	£6.00	£8.00	
Gavi de Gavi, la Minaia, Piemonte (v)	ITALY	£24	£6.00	£8.00	

## Red Wine

			Bottle	175ml	250ml
Sangiovese IGT Rubicone, Emilia Romagna	ITALY	£17	£4.25	£5.75	
Merlot Lanya, Central Valley (v)	CHILE	£19	£4.75	£6.50	
Cabernet Sauvignon, de Gras, Colchagua Valley (v)	CHILE	£19	£4.75	£6.50	
Monte Llano Tinto, Rioja	SPAIN	£21	£5.25	£7.00	
Pinot Noir, Les Mougeottes, Languedoc (v)	FRANCE	£21	£5.25	£7.00	
Cuma Organic Malbec, el Esteco, Salta (vv)	ARGENTINA	£24	£6.00	£8.00	
Stump Jump Shiraz, d'Arenburg (v)	SOUTH AUSTRALIA	£24	£6.00	£8.00	

## Rose Wine

Pinot Grigio Blush IGT, Veneto	ITALY	£17	£4.25	£5.75	
West Coast Swing White Zinfandel, Californian	USA	£19	£4.75	£6.50	

## Sparkling Wine & Champagne

			Bottle	125ml
Prosecco, Stelle d'Italie (vv)	ITALY	£29.50	£6.00	
Moet et Chandon, Brut Imperial	FRANCE	£55	-	
Moet et Chandon Rose	FRANCE	£70	-	
Veuve Clicquot Yellow Label	FRANCE	£75	-	
Veuve Clicquot Rose	FRANCE	£90	-	
Dom Perignon	FRANCE	£180	-	

## Beer & Ciders

Poretta 3	Pint	£4.50
Shed Head	Pint	£5.00
Curious Brew	330ml	£4.50
Brooklyn	330ml	£4.75
Kopparberg Mixed Fruit, Naked Apple, Pear	500ml	£4.50
Mahou	330ml	£4.00
Hop House 13	330ml	£4.60

## Cocktails

### Rosylee's Splendid Selection

<b>Dirty Cow Martini</b> Black Cow Vodka, Cocchi Americano, Dry Vermouth, Olive Brine A classic Vodka martini, made with English Black Cow vodka, a pure milk based Vodka, served dirty style with olive brine and a rinse of dry vermouth.	£8.50
<b>Boozy Peach Ice Tea</b> Smirnoff Vodka, Giffard Crème de Peche, Peach Puree, Lemon, Tea Our boozy twist on a summertime favourite - still deliciously sweet, but with a vodka and peach liqueur kick.	£8.00
<b>Queen Vic Fizz</b> Tanqueray Gin, St Germain Liqueur, Apple & Elderflower, Lime, Prosecco Refreshing, floral and flavoursome, with a fizz finish – a summertime party in your mouth!	£8.00
<b>A Fine Pear</b> Santa Teresa Claro Rum, Giffard Pear Liqueur, Lime, Apple, Sugar Long, fruity and rummy, with a perfect balance of sweet and sharp – a wonderfully easy drinking cocktail for sipping in the sunshine.	£8.00
<b>Berry Frosé</b> Gordons Gin, Strawberries, White Zinfandel Rose This is what we call summer in a glass! Blended perfectly to create a fruity gin drink that will make you feel like you're on holiday.	£8.00
<b>Ting Sling</b> Skipper Rum, Maraschino, Giffard Triple Sec, Lime, Ting Our rum sling twist, with flavours of cherry, orange and a Ting finish for a truly tropical flavour.	£8.00
<b>Jammin'</b> Portobello Road Gin, Rose liqueur, Rose Syrup, Lemon, Strawberry Jam A short and sweet drink with a jammy twist and most importantly lots of fine gin!	£8.00

### Rosylee Fizzes

<b>Red Sky at Night</b> Raspberry, Passion fruit, Prosecco A fruity fizz treat, sweet & delicious	£7.50
<b>Sloe Sips 75</b> Sloe Gin, Lemon, Prosecco A sloe gin twist on the classic French 75	£7.50
<b>Blood Orange Bucks Fizz</b> Blood Orange, Orange, Prosecco A tangy twist on the classic breakfast tippie	£5.50

## To Share

<b>Rosylee Iced Tea to share</b> (up to 4 people) Morgans White Rum, El Jimador Tequila, Hendricks Gin, Smirnoff Vodka, Cointreau, Berry Tea, Sugar, Lemon and Soda Our version of a long island iced tea, served in a teapot for a sophisticated sharing sip	£20.00
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## for The Designated Driver

<b>Bramley Apple Crush</b> Mr Fitzpatrick's Bramley Apple and Elderflower Cordial, refreshingly mixed with mint, lemon, apple juice and soda	£3.50
<b>Rhubarb Fizz</b> Mr Fitzpatrick's Rhubarb and Rosehip Cordial with lemon juice and soda	£3.50
<b>Peach Ice Tea</b> Peach, lemon, tea . Fruity, sweet and totally moorish	£3.50
<b>Hibiscus and Grape Cooler</b> Fitzpatrick's Grape and Hibiscus Cordial mixed with lime, pomegranate and lemonade	£3.50

Wine is served as a 175ml and 250 glass and 750ml bottles. Champagne and Prosecco are served as a 125ml glass or 750ml bottle. 125ml glasses of wine are available on request.