

ROGUE

MOTHER'S DAY

STARTERS

COCONUT & MANGO CHARGRILLED SHRIMP
toasted pine nuts - baby gem salad -
champagne vinaigrette (gf/df) 8.95

WILD GARLIC & VEGAN FETA
wild garlic - parmentier albert bartlett potatoes -
black onion seeds - basil marinated feta (vg) 8

MAINS

ROAST RED PEPPER PAELLA
roasted tomatoes - green beans -
coriander - red chillies (vg) 15

ROASTED LAMB RUMP
salsify - wild mushrooms - gin redcurrant
sauce (df/gf) 28

8oz TWEED VALLEY FILLET STEAK
buttered greens - potato pave - pink
peppercorn - champagne sauce (gf) 45

DESSERTS

RASPBERRY & PISTACHIO SEMI FREDDO
semi-frozen mousse - crushed pistachio -
frozen raspberries (v/gf) 7.95

RHUBARB & CUSTARD PANNA COTTA
ginger crumble (v) 8.95

We can cater for a number of dietary requirements,
please let your server know if you have any allergies.