

serra

PARTNERS IN PROVENANCE

Rosewood's Partners in Provenance commitment is borne out of respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality food. Chef de Cuisine Alex Povall partners with local farms and purveyors to source fresh, seasonal products throughout the year such as fresh seafood, herbs, vegetables, hydroponic vegetables grown by local welfare facilities, and honey from local bee farms.

 Partners in Provenance

SNACKS		
Cordal Olives		8
Truffle Arrancini		12
Coppa Constantini		16

BREAD		
Sesame Koulouri		5
Buttermilk Pita		5

RAW & CURED		
Smoked Cantabrian Sardines		21
preserved lemon, sicilian lemon purée		
Red Bream Carpaccio		24
grapefruit		
Cured Red Mullet		22
scorched, almonds. pickled radicchio, blood orange		
Tuna Crudo		24
Florina pepper, hazelnut, caper leaves, tuna bottarga		

FOR THE TABLE		
Fava Bean Puree		13
burnt butter, sumac black black sesame		
Whipped Tahini		13
confit garlic		
12 Month Barrel-Aged Feta	(265kcal)	14
datterini tomato, black olive, oregano		
Whipped Smoked Cod Roe		14
toasted seeds		
Muhamara		14
coriander, walnut		

FLAT BREAD		
Durras Flatbread		18
scallions, hot honey		
Pancetta Flatbread		19
smoked Burrata, preserved tomato, early harvet olive oil		
Portobello Mushroom Flatbread		17
pumpkin		

A 15% discretionary service charge will be added to your final bill. All prices are in Great British Pounds (GBP) inclusive of VAT. If you have any food allergies or intolerances, please inform your server.

PASTA	
Spinach Gnocchi	20 / 30
mussels, chermoula	
Rigatoni 'Alla Zozzona'	19 / 29
smoked beef sausage, San Marzano ragout, egg yolk	
Cavatelli	22 / 32
steamed clams, coal roast leeks	
Spaghetti	18 / 24
gressina, Provolone & basil	

GRILL	
Grilled Tuna Steak	42
salsa verde	
Stuffed Globe Courgette	25
stuffed, fresh herbs, pomegranate	
Beef Sirloin	45
smoked aubergine peperonata	
Pork Ribeye Chop	42
minestra, anchovy, caper	
Line-caught Wild Seabass	90
Grilled Octopus	38
dukkah, delica pumpkin & harissa	

SHARING DISHES (AVAILABLE 5PM – LATE)	
Whole Devon White Chicken	100
Calabrian chilli, chicken fat potatoes, lahanosalata cabbage	
Braised Spiced Lamb Shoulder	120
tzatziki, pickle, chili, lavash	
Baked Dorset Cuttlefish Giouvetsi	70
(864kcal) orzo, spring onion, chili and fennel salad	
Ribeye of Beef	140
fasolia	
Whole Turbot	130
chives, lemon oil	

SIDES	
Grilled New Season Potatoes	12
lovage, roast garlic, Stracciatella	
Black Cabbage	10
chilli, garlic, lemon	
Fried Potatoes	12
seaweed salt	
Bitter Leaves	9
orange, grain mustard	
Wild Rocket & Sweet Gem Salad	9
shallot, parmesan	

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