



'My love for food started at a young age, my Grandfather was the manager for Whitsbury Farm and I have many great memories helping him milk the cows and looking after the various animals. Perhaps my fondest memories are those of spending an afternoon in the kitchen with my Grandmother, her passion for using local, seasonal produce inspired me and I hope that shines through in your experience here at the Rose and Thistle.'

Natalie Barrett, Head Chef

Starters

Basket of bread	£1.75
Bowl of olives	£2.50
Chicken liver pâté with toasted brioche and piccalilli	£7.50
Creamy garlic mushrooms with granary bread (v,gf)	£7.50
Warm goats cheese and red pepper salad with a honey and grain mustard dressing (v,gf)	£7.50
Twice baked mature cheddar cheese soufflé topped with parmesan	£8.25
Smoked salmon and dill tart with a chive, lemon and crème fraîche dressing	£8.25
Fjordling smoked duck, orange and pomegranate salad (gf)	£8.75
Fjordling fish platter (gf)	
Hot smoked mackerel, cold smoked trout, mixed fish pâté, cornichons, caper berries and granary bread	£9.25/£14.95

Main courses

Roasted red pepper and halloumi burger in a brioche bun with chipotle mayonnaise and hand cut chips (v)	£12.75
R.A.T burger with smoked bacon, emmental, Dorset gherkins and hand cut chips	£12.95
Spicy vegetable and bean crêpes topped with cheddar and served with salad (v)	£13.95
Homemade steak and kidney steamed suet pudding*	£15.95
Oven roasted chicken breast on a bed of crushed peas and prosciutto with a white onion sauce and truffle oil* (gf)	£15.95
Confit rare breed pork belly with spring onion mashed potato, black pudding and a red wine jus*	£16.95
Lamb cutlets on a bed of wilted spinach with a redcurrant jus (gf)*	£19.95
Seasoned 8oz Dorset 28 day aged sirloin steak with slow roasted tomatoes (gf)*	
Optional Sauce:	£21.95
Port and Stilton Sauce	£1.50
Peppercorn Sauce	£1.50
Garlic Butter	£1.50

*Served with seasonal vegetables
v - vegetarian

gf - made with non gluten containing ingredients. Some dishes may need to be adapted
(please advise your server if gf required)

As all our food is cooked to order there may be a 25 minute wait if starters are not ordered.
Please advise our staff of any allergies

All prices include VAT



Lunchtime favourites (available 12-2:15 only)

Rare roast beef sandwich with horseradish	£7.95
Crayfish tail sandwich with avocado and salad	£7.95
Bacon, lettuce, tomato and emmental sandwich	£7.95
Red pepper and goats cheese sandwich (v)	£7.95
Soup and sandwich	£9.95
Welsh rarebit with slow roasted tomato and bacon	£9.50
Mr Price's local sausages with wholegrain mustard mashed potato, onion gravy and seasonal vegetables	£12.50
R.A.T Ploughman's Lunch <i>(A perfect light lunch for two or ample for those with a bigger appetite!)</i>	
Rare roast beef, local mature cheddar, pork pie, scotch egg, piccalilli, caper berries, cornichon, grapes and granary bread	£15.95

Homemade puddings All £6.95

Sticky toffee and date pudding with cream, ice cream or custard (v)	
Seasonal fruit crumble with cream, ice cream or custard (v)	
Raspberry and amaretto meringue topped with toasted flaked almonds (v,gf)	
Chocolate and cointreau mousse topped with crumbled honeycomb (v,gf)	
Ice creams and sorbets (v,gf)	£1.95 per scoop
Rose and Thistle cheese board with celery, apple, grapes & biscuits (please see separate cheese menu)	

Glass of port £3.50/£5.00

Louis Eschenauer Sauternes dessert wine £7.10 (125ml) £20.00 (Half btl)

Hot Beverages

Cafetière of coffee (decaffeinated available)	£2.95 per person
Pot of tea	£2.95 per person
Liqueur coffee	£6.50 large glass

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