



'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
Slow roasted sunblush tomato and thyme tart tatin on a bed of salad with a warm basil dressing (v)	£7.95
Red onion marmalade and goats cheese tartlet with a balsamic glaze (v)	£7.95
Fjordling fish platter (gf)	
Hot smoked mackerel, cold smoked trout, mixed fish pâté, cornichons, caper berries and granary bread	£9.25

### *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
Open top butternut squash and roasted shallot pie topped with feta (v)*	£13.95
Homemade steak and kidney steamed suet pudding*	£15.95
Rare roast Sirloin of Dorset beef with rosemary Yorkshire pudding and red wine gravy (gf)*	£15.95
Confit rare breed pork belly with parsnip and honey purée, apple purée and a cider jus (gf)*	£16.95

\*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



*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)

Pear and chocolate tart with cream, ice cream or custard (v)

Boozy berry crème brûlée (v,gf)

Greek yoghurt and cranberry pannacotta drizzled with honey (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

£6.70 (125ml) £18.50 (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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