



‘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
Smoked salmon and dill tart with a chive, lemon and crème fraîche dressing	£8.25
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
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
Rare roast Sirloin of Dorset beef with rosemary Yorkshire pudding and red wine gravy (gf)*	£15.95
Confit rare breed pork belly with black pudding and a red wine jus*	£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)

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

\*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