



# The Rose & Thistle

## Rochbourne

### STARTERS

Twice Baked Cheese Soufflé 11.50  
granary bread (v)

Lamb Shoulder Broth 10.50  
pearl barley, mirepoix vegetables (gfo)

Homemade Roast Bell Pepper Hummus 8.00  
flatbread, salad, pomegranate (vg,gfo)

Pulled Venison Bao Bun 10.50  
pickled red cabbage, forest bbq sauce

Crispy Cuttlefish 9.50  
wakame salad, cuttlefish ink pureé (gf)

Potato Croquettes 8.00  
leek velouté, crispy nest, pickled baby onion  
(v)

### SIDES

Chips 4.50

Mash Potato 4.50

Side Salad 4.50

Seasonal Vegetables 4.50

Spiced Stem Broccoli 4.50

Onion Bhaji 4.50

### MAINS

Skrei Cod Steak 24.00  
crushed new potatoes, warm tartare  
sauce, crispy capers, scraps (gfo)

Indian Spiced Celeriac Steak 17.50  
onion bhaji, raisins, celeriac purée, Moroccan  
granola (vg, gfo)

Chargrilled Pork Chop 18.50  
stem broccoli, apple (gf)

Steak & Kidney Pudding 18.50  
traditional steamed suet, vegetables

Homemade Mushroom Farfalle 19.50  
wild mushrooms, soy cured shiitake mushroom,  
chervil foam (v)

Pancetta Wrapped Pheasant Breast 24.00  
oregano purée, carrots, confit carrots, steamed  
buns, red wine jus

Please advise your server of any allergies  
If you require a vegan or specialised diet please ask  
and our kitchen team will be more than happy to assist

V - vegetarian

GF - made with non gluten containing ingredients

GFO - made with non gluten containing ingredients  
option available

We are committed to Best Practice of service charge, tips, gratuities, and cover charges. A discretionary 12% service charge is added to the bill. If you feel we have failed to 'wow' you, please do let us know, service charge will be removed, and every effort made to rectify the situation. If you wish to pay this charge via cash, please do let us know. If you choose to leave a gratuity via card for every £1 received, 90p is shared amongst the staff and 10p covers administration and processing costs.

All cash gratuities left go directly to the staff