



'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 |
| Homemade soup of the day with granary bread (v,gf)  | £6.25 |
| Chicken liver pâté with granary toast and piccalilli  | £7.25 |
| Creamy garlic mushrooms with granary bread (v,gf)   | £7.50 |
| Confit pepper, feta and mint salad with a mint dressing (v,gf)  | £7.50 |
| Beetroot tart tatin topped with blue cheese and hazelnut dressing (v)   | £7.95 |
| Smoked chicken and mango salad topped with chopped coriander and a warm chilli jam (gf)   | £8.25 |
| Fjordling fish platter (gf)<br>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)                                       | £12.50 |
| R.A.T burger with smoked bacon, emmental, Dorset gherkins and hand cut chips  | £12.95 |
| Spinach gnocchi with sunblush tomatoes, olives, feta, sunflower seeds and salad (v)   | £13.95 |
| Rare roast Sirloin of Dorset beef with rosemary Yorkshire pudding and red wine gravy* (gf)  | £14.95 |
| Pan fried chicken breast marinated in lemon and smoked paprika, on a bed of roasted new potatoes and chorizo with a warm basil dressing (gf)* | £15.50 |
| Homemade steak and kidney steamed suet pudding*   | £15.50 |
| Confit rare breed pork belly with 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)

Warm chocolate brownie with griottine cherries, chocolate sauce and Baileys ice cream (v)

Raspberry and amaretto mess topped with flaked almonds and crushed amaretti biscuits (v)

Vanilla Pannacotta topped with strawberries softened in sugar and mint (gf)

Ice creams and sorbets (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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