



Rose & Thistle

Set Dinner Menu

Homemade soup of the day with granary bread (v, gf)
Warm crispy prosciutto and wild mushroom salad with a
honey and grain mustard dressing (gf)
Beetroot tart tatin topped with blue cheese on a bed of
salad with a balsamic glaze (v)

Pork loin steak served with roasted vegetables and a wild
mushroom and garlic cream sauce (gf)*
Whole grilled plaice with a lemon, chive and
crayfish butter (gf)*

Pan fried sea bream fillet on a bed of crushed potatoes and
sea fennel with a chunky tomato and mango salsa (gf)*

Warm chocolate brownie with a dark chocolate sauce and
vanilla ice cream (v)
Vanilla seed panna cotta topped with softened
summer fruits (v, gf)

2 courses - £21.95

3 courses - £27.95

*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