

The Rose and Thistle Sample Menu

Lemon & thyme infused olives £3.25 (ve)

Bread board - warm sourdough boule with butter £4 (v)

Starters & sharers

Lemon & thyme infused olives £3.25 (ve)

To share - vegetable patch - chargrilled asparagus, rosemary & lemon breaded courgettes, olives, sun dried tomatoes, curried beans, garlic-studded melting camembert, spicy cauliflower fritters, houmous and crudités £21 (a, v)

Dry-rub pork ribs with chilli jam £7.25

Mushrooms and dolcelatte on toasted sourdough £5.50 (v)

Baby kale salad, heirloom tomatoes drizzled with sunflower seed & herb dressing £5.50 (ve)

Fried squid with a sweet chilli glaze £6

To share - the continental board - rosemary & garlic studded camembert baked in sourdough, cured Calabrian meats, smoked duck breast, carved ham, lemon & thyme infused olives and 'nduja sausage £27

Lemon & thyme infused olives £3.25 (ve)

Bread board - warm sourdough boule with butter £4 (v)

Salads & light mains

*Goat's cheese & beetroot tart with ribbons of carrots, courgettes and celeriac, served with a citrus dressing
£9.50 (v)*

Chargrilled halloumi, avocado & papaya salad, served with red pepper and onion, drizzled with citrus dressing £11.50 (v)

Caesar salad with chargrilled chicken breast, gem lettuce, anchovies, olives and Caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons £10

Seared tuna served on a bed of fine beans, sun dried tomatoes, olives and red onion £12.75

Main courses

*Fish & chips - line caught cod, ale-battered, served with triple-cooked chips, mushy peas and tartare sauce
£12.25 (a)*

Handmade British beef burger in a brioche bun with bacon and melted cheese, served with a gherkin and fries £11.95

Chicken, leek & mushroom pot pie served with creamy mash and roasted vegetables £11.50

Sausage & mash - Cherry Orchard Farm pork sausages on spring onion mash with crispy onions and a red wine jus £12.50

Breaded chicken katsu burger in a brioche bun, served with fries £12.95

Pan-fried duck breast in cherry sauce, served with

braised red cabbage and vegetable fritters £15.50 (a)

*21-day aged sirloin steak, mini Yorkshire puddings
filled with caramelised onions, triple-cooked chips and
a horseradish butter £15*

*Red pepper & quinoa burger in an ancient grain bun
with marmalade-roasted beets, lentils and pickled
walnuts drizzled with a sunflower seed & herb dressing
£10.25 (ve)*

Sides

Coleslaw £2.50

Onion rings £2.50 (a)

Peppercorn sauce £2 (a)

Sweet potato fries £3.50

Desserts

*British cheese board including cornish blue,
Wensleydale with cranberry, Sandham's crumbly
Lancashire and St.Helen's Farm goat's cheese, served
with celery, savoury biscuits & red onion chutney £7.75
(v)*

*Chantilly cream-filled profiteroles with caramel sauce
£5.50 (v)*

Lemon tart with raspberries £5.50

*Warm chocolate brownie served with hazelnut ice
cream £5.50 (v, n)*

Sticky toffee pudding and vanilla ice cream £5.50 (v, n)

*(a) contains alcohol, (v) vegetarian, (ve) vegan, (n)
contains nuts*