Wake Up! to Rosie’s Breakfast

Chefs Traditional Full English
New Forest sausages, bacon, tomato, mushrooms, fried eggs, baked beans & hash browns served with hot buttered toast. £8.95

Rosie’s Poached Eggs
With smoked salmon on a toasted English muffin. £7.25

Creamy Herby Scrambled Eggs
Served on hot buttered dough £5.95
Add bacon £6.95
Add smoked salmon £7.25

Homemade Waffles
Topped with bacon and drizzled with maple syrup £7.50

American Style Pancakes
Infused with lemon studded and drizzled with a lemon creme fraiche and fresh raspberries £7.50

Hipster Breakfast
Toasted artisan bread topped with avocado, Isle of Wight tomatoes, rocket and a balsamic glaze £6.50
Add Poached Eggs £2.00

Vegetarian Breakfast
Veggie sausages, tomato, mushrooms, hash browns, baked beans & fried eggs served with hot buttered toast £7.25

Make Your Own Breakfast Sandwich
2 fillings £4.95
3 fillings £5.95

Paddington Pancakes
Chefs light and fluffy American pancakes drizzled with our very own “Paddington Marmalade” Pouring Syrup £7.00
Add Bacon £7.95

Introducing Family Fire Pit Sundays

A Brand New Take on Traditional Sunday Roast.
Food is Slow Roasted over Our Newly Installed Indian Fire Bowls. Sharing family roast boards with a selection of pit fired local meats, locally sourced seasoned vegetables & duck fat roasted potatoes.
Pit fires fully viewable from our restaurant so you can see the meat slowly fired for a unique experience.

Board for 2 people £24.95
Board for 4 people £49.50

Opening Hours

Monday 9:00 - 17:00
Tuesday 9:00 - 17:00
Wednesday 9:00 - 17:00
Thursday 9:00 - 17:00
Friday 9:00 - 17:00
Saturday 9:00 - 17:00
Sunday 9:00 - 17:00

Rosie Lea Kitchen
01590 622908
rosieleakitchen.co.uk
Setley Ridge Vineyard, Lymington Road, Brockenhurst, Hampshire SO42 7UF

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## Gourmet Sandwiches

- **Gourmet Sandwiches**
  - All served with chefs home made pickled gherkins, fresh crunchy slaw and vegetable crisps

- **Sicilian Delight**
  - Long sliced aubergine, roast pepper & black olive pesto & gruyere cheese pressed sandwich
  - £7.95

- **The Cuban**
  - Sweet sliced ham, tender pulled pork, melted gruyere cheese, dill pickles with mustard served on chunky toasted white artisan bread
  - £8.95

- **The Triple Stacker**
  - Buffalo chicken & bacon & grilled gruyere cheese served triple layered & grilled on artisan bread
  - £8.95

- **The Croque Monsieur**
  - Thick buttered bread layered with chefs honey roast ham, béchamel sauce, gruyere cheese & djon mustard then pan fried to golden brown
  - £7.95

- **The Classic B.A.L.T.**
  - Deep filled with bacon, avocado, lettuce & tomato with lemon infused mayo
  - £8.25

- **The Italian**
  - Sliced honey glazed fig & prosciutto topped with gruyere cheese & wild rocket served on artisan bread
  - £7.95

- **The Classic Caesar Wrap**
  - Roasted chicken breast, bacon, tomato & lettuce all dressed with Caesar sauce, rolled in a giant flat bread and baked until crisp
  - £8.50

- **The Croque Monsieur**
  - Thick buttered bread layered with chefs honey roast ham, béchamel sauce, gruyere cheese & djon mustard then pan fried to golden brown
  - £7.95

- **Oak smoked Omega bread filled with smoked salmon, dill cream cheese & sweet pickled cucumber**
  - £8.50

- **Lymington Crab**
  - White crab meat infused with lime, lightly spiced avocado & lettuce served on malted omega bread
  - £9.25

### Light Lunches at Rosie Lea Kitchen

- **Chefs fresh & locally sourced home made soup**
  - With crusty artisan bread
  - £5.50

- **Individual Home made quiche served with coleslaw & potato salad**
  - £9.50

- **Smoked salmon & dill**
  - £8.50

- **New Forest country board**
  - Locally sourced award winning pork pie, chefs scotch egg, Lyburn cheese, local chunkies & home made pickles
  - £12.95

- **Fresh & local Lymington Dressed Crab**
  - Served with salad, stew, potato salad, chunkies served with warm bread
  - £12.95

- **The Italian**
  - Sliced honey glazed fig & prosciutto topped with gruyere cheese & wild rocket served on artisan bread
  - £7.95

- **The Classic Caesar Wrap**
  - Roasted chicken breast, bacon, tomato & lettuce all dressed with Caesar sauce, rolled in a giant flat bread and baked until crisp
  - £8.50

- **Rosie’s classic fish finger sandwich**
  - Served in malted omega bread with lettuce & home made lemon & garlic Aioli on the side
  - £8.50

- **Lymington Crab**
  - White crab meat infused with lime, lightly spiced avocado & lettuce served on malted omega bread
  - £9.25

### Chef Phil’s Hot Specials

- **Fresh From the Sea**
  - Beer battered cod fillet on a baked pea pudding with triple cooked Maris Piper potato chips, crispy seaweed & tartare sauce
  - £10.95

- **Roy Hunt’s Pies**
  - Tatchbury Farm Pies served with creamy mash potato, green beans and a jug of hot meaty gravy
  - £9.50

- **Kohlrabi Rosti**
  - Pan fried rosti potato with a lightly spiced avocado mousse, runny poached eggs and house smoked maple bacon
  - £9.95

- **New Forest Pork**
  - Pan fried pork fillet rubbed with black peppercorns served with a black pudding hash, fine green beans and a rich branady peppercorn sauce
  - £12.95

- **The Smokey Beetroot**
  - Chefs house smoked beetroot & quinoa burger with a minted yogurt slaw, sliced tomato & lettuce with a crispy potato wedge
  - £9.95

### Rosie’s Dessert Delights

- **Homemade light and chewy pavlova**
  - Served with a lemon curd cream & mixed berry compote
  - £5.25

- **Chefs Sticky Toffee Pudding**
  - Drenched in our very own butterscotch sauce and served with custard or ice cream
  - £5.25

- **Rosie Leas Seasonal Fool**
  - Layers of poached seasonal fruit & lemon scented natural yoghurt topped with crushed lavender shortbread
  - £4.95

- **White chocolate Cream brûlée**
  - Served with raspberry sorbet & fresh berries
  - £5.25

- **Our famous plum & ginger bread & butter pudding**
  - Served with cinnamon infused custard
  - £5.25

### Lite Bites & Cakes

- **Toast served with butter & jams, marmalade or marmite**
  - £2.25

- **Rosie’s fabulous homemade scones with butter**
  - £2.50

- **Add jam, marmalade or marmite**
  - £3.00

- **Warm toasted tea cake with butter & jam**
  - £2.75

- **Rosie’s homemade cake slices**
  - £2.95