

ROSLIN A LA CARTE

FOR THE TABLE

GORDAL
OLIVES (V/VE) - 6

ESSEX SOURDOUGH (V)* - 6
Netherend Farm Butter

MOROCCAN STYLE
HUMMUS (V/VE) - 6.5
Tortilla Chips

LEIGH-ON-SEA COCKLES
POPCORN - 7.5
Vadouvan Mayonnaise, Lemon

STARTERS

ASIAN STYLE CRISPY SOFT SHELL CRAB - 16
*Seaweed Salad, Pickled Chilli and Ginger,
Wasabi Mayonnaise, Sesame Seeds*

FREE RANGE CHICKEN LIVER PARFAIT - 11
Port and Apple Jelly, Rhubarb, Toasted Brioche

LEEK AND POTATO VELOUTÉ (V)* - 10
*Gruyere, Crispy Onions, Lovage Oil,
Brioche Croutons*

ENGLISH GOAT'S CURED ÉCLAIR (V) - 10
Beetroot Textures, Pistachio, Nasturtium

SHETLAND SCALLOPS - 18
*BBQ Crispy Chicken, Caramelised Cauliflower,
Wild Garlic Slaw, Smoked Jus*

ROSLIN PRAWN COCKTAIL - 12
*Avocado, Baby Gem Lettuce, Burnt Cucumber,
Cherry Tomatoes, Lemon Gel, Sourdough Shards*

MAINS

ESSEX BARNSLEY LAMB CHOP - 30
Fava, Crispy Lamb Belly, Skinny Fries

LOCAL SKATE WING - 26
Cockles and Caper Beurre Noisette, Lemon Gel, Samphire, Jersey Royals

NORTH ATLANTIC HAKE KIEV FISH AND CHIP FLAVOURS - 22
Warm Tartar Sauce, Crushed Fresh Peas, Crispy Potatoes

SPINACH GNOCCHI * - 20
Burrata, Essex Asparagus, Fresh Peas, Wild Garlic Pesto, Lemon, Mint

FREE RANGE CHICKEN - 25
*Wild Garlic, Essex Asparagus, Pea and Mint Fricassee Tart,
Black Garlic Puree, Duck Fat Potato Pavé*

TANDOORI SPICED NORTH SEA HALIBUT - 26
*Cauliflower Couscous, Golden Raisins and Pomegranate, Almonds,
Vegetable Curry, Mint Yoghurt, Coriander*

FISH OF THE DAY - Market Price
Served with your choice of side

KING PRAWN LINGUINE - 22
Tomatoes, Garlic, Chilli, Parsley

MIBRASA CHARCOAL GRILL

*28 Day Aged Black Angus Beef served with
Triple Cooked Chips, Confit Tomato and Watercress*

FILLET - 8OZ - 40
RIB EYE - 10OZ - 35
SIRLOIN - 12OZ - 37

ADD A SAUCE - 3.5

PEPPERCORN
CAFE DE PARIS BUTTER

GARLIC AND CHILLI BUTTER
CHIMICHURRI

SALADS

ROSLIN CAESAR SALAD * - 16
Baby Gem Lettuce, Sun-dried Tomatoes, Parmesan, Anchovies, Croutons
ADD CHICKEN - 6

MISO SALMON - 21
*Edamame, Cucumber, Daikon, Spring Leaves, Chilli, Pickled Ginger,
Sesame Seeds*

ROSLIN SPRING SALAD (V/VE) - 17
Avocado, Grapes, Blueberries, Quinoa, Kale, Mint, Sunflower Seeds

SIDES

SKINNY FRIES (V/VE) - 4.5

TRIPLE COOKED CHIPS (V/VE) - 4.5

JERSEY ROYALS (V)* - 4.5
Mint Butter

CAESAR SALAD * - 4.5
Parmesan, Anchovies, Croutons

SPRING GREENS (V/VE) - 4
Crispy Garlic, Maldon Sea Salt

SLOW COOKED CARROTS (V)* - 4
Cumin, Honey

PURPLE SPROUTING
BROCCOLI (V/VE) - 4.5
Romesco, Almonds

CUCUMBER AND
EDAMAME SALAD (V)* - 4
Shallot, Feta, Mint, House Dressing

**Vegetarian/Vegan Option Available*

*All our dishes are cooked to order therefore cooking times may vary. Please ensure your server is aware on any allergies and dietary requirements, we may have additional options for you.
An optional 10% service charge will be added to your bill. We will be accepting debit and credit card only.*



DRINKS MENU

COCKTAILS

ROSE MARGARITA - 14

Tequila, Fresh Lemon Juice, Rose Water, Passion Fruit Syrup

LAVENDER DROP - 14

Vodka, Fresh Lemon Juice, Lavender Syrup

FRESH AND FRUITY (N/A) - 6

Pineapple Juice, Passion Fruit Purée, Vanilla Syrup,
Lemonade, Grenadine

BUTTERFLY SOUR - 14

Butterfly Pea Infused Gin, Egg White, Fresh Lime Juice, Lavender Syrup

RASPBERRY SOUR - 14

Raspberry Gin, Chambord, Lime Juice, Egg White

VIRGIN MOJITO (N/A) - 6

Fresh Lime, Mint, Brown Sugar

WHITE WINE

	175ml	250ml	Bottle
NEW ZEALAND			
<i>Homer Sauvignon Blanc Marlborough</i>	10	13	36
ITALY			
<i>Conviviale Pinot Grigio Igt Venezie</i>	8	11	32
FRANCE			
<i>La Brouette Blanc Côtes De Gascogne</i>			29
CHILE			
<i>Santa Catharina Sauvignon Blanc</i>	8	10	28
<i>Viña Echeverria Unwooded Chardonnay Reserva Curico Valley</i>			31

RED WINE

	175ml	250ml	Bottle
ITALY			
<i>Altopiano Montepulciano D'Abruzzo</i>	9	11	30
CHILE			
<i>Santa Catharina Merlot</i>	8	10	28
ARGENTINA			
<i>Don David Malbec Reserve Cafayate Argentinian</i>	11	13	38

ROSE & SPARKLING

	175ml	250ml	Bottle
UNITED STATES OF AMERICA			
<i>Founder Stone Ocean Break White Zinfandel</i>	8	10	28
ITALY			
<i>Montevento Pinot Grigio Blush Veneto</i>	8	10	28
SPARKLING	125ml		Bottle
<i>Il Caggio Prosecco Veneto</i>	8		32
<i>Montresor Royal Rosé Pinot Noir Spumante Veneto Italy</i>	9		34

SPIRITS

	ABV	£
GIN		
<i>Southend Pigs Bay</i>	40.0%	5.75
<i>Pigs Bay Pink</i>	40.0%	5.50
<i>Gordon's</i>	37.5%	4.40
<i>Gordon's Pink</i>	37.5%	4.60
<i>Hendrick's</i>	41.4%	5.20
<i>Tanqueray 10</i>	47.3%	6.25
WHISKY		
<i>Jack Daniel's</i>	40.0%	4.75
VODKA		
<i>Smirnoff</i>	37.5%	4.40
<i>Pigs Bay Premium</i>	40.0%	4.50
RUM		
<i>Morgan Spiced</i>	35.0%	4.50
<i>Bacardi</i>	37.5%	4.40
BRANDY		
<i>Courvoisier</i>	40.0%	4.75

ALES & LAGER

	ABV	Pint	Half
DRAUGHT			
<i>Amstel</i>	4.1%	6.20	3.10
<i>Birra Moretti</i>	5.0%	6.90	3.45
<i>Guinness</i>	4.1%	6.00	3.00
<i>Aspall</i>	5.5%	6.20	3.10

BOTTLED BEERS & CIDERS

	ABV	£
<i>Estrella</i>	4.6%	5.25
<i>Corona</i>	4.5%	5.25
<i>Budweiser</i>	4.8%	5.25
<i>Old Mout Cider (500ml)</i>	4.0%	5.50
<i>Punk IPA</i>	5.6%	5.50
<i>Birra Moretti (Non-Alcoholic)</i>	0.0%	5.50

SCAN FOR OUR FULL DRINKS MENU

