



ROSLIN BEACH
HOTEL

AFTERNOON TEA

A LUXURIOUS SELECTION OF
FINGER SANDWICHES

Free Range Coronation Chicken & Cos Lettuce on Granary Bread

Smoked Salmon, Cream Cheese & Dill on Granary Bread

Truffle Egg Mayo & Mustard Cress on White Bread

Cucumber, Mascarpone & Chive on White Bread

Quiche Lorraine with Ham & Cheese

MIDWEEK TRADITIONAL - 32.5 | MIDWEEK SPARKLING - 40.5

WEEKEND TRADITIONAL - 37.5 | WEEKEND SPARKLING - 45.5

As always, we spend time sourcing the best and finest ingredients from around our shores and beyond. All our food is freshly prepared on the day therefore waiting times may vary. If you have any specific dietary requirements, please ask your server for options. A 10% discretionary service charge will be added to your bill.



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SEASONAL PASTRIES & DELICACIES

Chocolate & Pistachio Tart with Pistachio Ganache & Raspberry Gel

Orange Madeleines Covered in Chocolate with Maldon Salt & Candied Orange

Roslin Brûlée with Caramel Glaze & Cinnamon Shortbread

Blackberry Curd with an Apple & Rosemary Bonbon

BUTTERMILK PLAIN & FRUIT SCONES

Accompanied by a Selection of Tiptree Jam

& Devonshire Clotted Cream

All Served With Tea & Coffee



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TEA SELECTION

SHERBET PIP

A mouth-watering infusion of crisp citrus fruits and apple. For a touch of nostalgia, add a teaspoon of honey for a reminder of a sweetshop favourite.

CHOCOLATE CHAI

The perfect balance between the spiciness of chai with the sweetness of chocolate. Delicious when served with frothy milk

SENCHA GREEN

This fresh green tea really packs a punch when it comes to health benefits. It is rich with antioxidants and contains vitamins and minerals that can provide a considerable boost of energy.

PASSIONFRUIT & ROSE

Pale pink in colour and delicate in flavour with a hint of Passionfruit. Passionfruit & Rose is a refreshing brew that is amazing served cold.

CRÈME BREWLÉE

A brew that is both creamy and sweet but with no cream nor sugar added. Seemingly decadent in flavour this is packed full of functional herbs and spices including rooibos, tumeric and ginger.

For our extended tea selection, please ask your server



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FANCY A TIPPLE?

AMARO NEGRONI - 14

Monkey 47 Gin, Amaro Liqueur, Campari

HAZELNUT OLD FASHIONED - 14

Makers Mark, Frangelico, Angostura Bitters, Brown Sugar

WINTER CHERRY MARTINI - 14

Vodka, Moose Alpine, Vanilla Syrup, Cherry Purée, Pineapple Juice

THE LAST WORD - 14

Bombay Sapphire, Green Chartreuse, Maraschino Liqueur, Fresh Lime Juice

BLACK MANHATTAN - 14

*Rye Whisky, Amaro Liqueur, Pedro Ximénez Sherry, Orange Bitters,
Angostura Bitters*

BOTANICAL SOUR N/A - 10

*Three Spirit Non-Alcoholic Botanical Liqueur, Fresh Lime Juice,
Cranberry Juice, Cherry Syrup, Egg White*

Autréau de Champillon 1er Cru Champagne Brut, Glass - 10, Bottle - 56

Autréau de Champillon 1er Cru Rosé Champagne, Glass - 12, Bottle - 60

Montresor Royal Rose Pinot Noir Spumante Veneto - Glass - 9, Bottle - 34

Chase Rhubarb and Bramley Apple Gin - 6.25



SCAN FOR OUR
FULL DRINKS MENU