



ROSLIN BEACH
HOTEL

AFTERNOON TEA

SAVOURY

*Chicken Salad, Cos Lettuce on White
Cucumber, Cream Cheese & Chive on White
Ham, Mustard Mayonnaise, Rocket, on Granary
Prawn, Lemon Mayonnaise, Tomatoes & Herbs on Granary*

SWEET

*Treacle Tart, Orange Marmalade, Crème Fraîche
Lemon Cheesecake, Fresh Blackberries
Glazed Chocolate & Honeycomb Delice
Buttermilk Pannacotta, Plum Compote, Spiced Crumble*

*Traditional Plain Scones
Fruit Scones*

With Strawberry Tiptree jam & Devonshire Clotted Cream

All served with tea or coffee

If you require any speciality teas, please ask for our tea menu.

MIDWEEK TRADITIONAL – 25 | SPARKLING – 33
WEEKEND TRADITIONAL – 29 | SPARKLING – 37

Prices include VAT. If you have any food allergies, please inform a member of staff, as we have additional information and options for you. An optional service charge of 10% will be added to your bill.



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COFFEE

FLAT WHITE	3.20
AMERICANO	3.20
DECAF AMERICANO	3.20
CAPPUCCINO	3.50
ESPRESSO (SINGLE)	2.50
ESPRESSO (DOUBLE)	3.20
LATTE	3.50
MACHIATO	2.70
MOCHA	3.50
HOT CHOCOLATE	3.50

CHAMPAGNE & COCKTAILS

AUTRÉAU DE CHAMPILLON LER CRU
CHAMPAGNE BRUT
Glass - 10, Bottle - 50

AUTRÉAU DE CHAMPILLON LER CRU ROSÉ
CHAMPAGNE
Glass - 12, Bottle - 55

MONTRESOR ROYAL ROSE PINOT NOIR
SPUMANTE VENETO
Glass - 7, Bottle - 32

CHASE RHUBARB AND BRAMLEY APPLE GIN - 4.50

CHASE PINK GRAPEFRUIT AND POMELO GIN - 4.50

CHASE SEVILLE MARMALADE GIN - 5

THYME MARTINI - 10
*Pink Grapefruit and Pomelo Gin, Chase Elderflower Vodka,
Pink Grapefruit Juice, Gomme Syrup, Fresh Thyme*

MARMALADE MOJITO - 10
*Marmalade Gin, Orange Juice, Fresh Lime Juice, Gomme
Syrup, Fresh Mint & topped with Soda*