



ROSLIN BEACH  
HOTEL

# BRASSERIE MENU

## APPETIZERS

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*

## FLATBREADS

CAJUN CHICKEN - 19  
*House Salad, Avocado, Sour Cream,  
Sweet Chilli Sauce*

MERGUEZ SAUSAGE - 17  
*Feta, Hummus, Pickled Onions, Lettuce,  
Tomato, Mint Yoghurt, Coriander*

GRILLED HALLOUMI (V) - 18  
*Avocado, Tomato, Spring Leaves,  
Red Onions, Hummus, Pomegranate,  
Pine Nuts, House Dressing*

## SMALL PLATES

'BANG BANG' CHICKEN - 13  
*Peanuts, Chilli, Spring Onions, Spicy Dip*

SALT AND PEPPER SQUID - 11  
*Lime, Chipotle Dip*

CRISPY PORK BELLY BITES - 10  
*Sweet Chilli, Sesame Seeds*

PIRI PIRI GARLIC KING PRAWNS - 14  
*Parsley, Lemon, Toasted Bread*

LAMB KOFTAS - 13  
*Mint Yoghurt, Coriander, Red Onion*

HALLOUMI FRIES (V) - 12  
*Harissa Dip*

KOREAN FRIED CHICKEN WINGS - 12  
*Gochujang, Garlic Mayonnaise*

FAVA AND MUHAMMARA (V) - 8  
*Lebanese Flatbread*

SALT COD FRITTERS - 12  
*Saffron Aioli, Lemon*

## CHEF'S CHOICE

MIBRASA CHARCOAL GRILL 10OZ  
28 DAY AGED BLACK ANGUS RIBEYE STEAK - 35  
*Cress, Tomato, Skinny Fries*  
ADD PEPPERCORN OR CHIMICHURRI SAUCE - 3.5

BEER BATTERED COD AND CHIPS - 21  
*Crushed Peas, Lemon, Tartar Sauce*

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

ESCALOPE OF VEAL - 22  
*Fried Burford Brown Egg, Chicken Beurre Noisette, Skinny Fries*

## SALADS

PLAIN 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*

## BURGERS

STEAK CHEESEBURGER - 18  
*Sesame Bun, Tomato Jam, Lettuce, Pickles,  
Mayonnaise, Skinny Fries*

ROSLIN VEGAN BURGER (V/VE) - 18  
*Vegan Bun, Avocado, Lettuce, Tomato,  
Mayonnaise, Skinny Fries*

## SIDES

SKINNY FRIES (V/VE) - 4.5

TRIPLE COOKED CHIPS (V/VE) - 4.5

CAESAR SALAD\* - 4.5  
*Parmesan, Anchovies, Croutons*

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

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

JERSEY ROYALS (V)\* - 4.5  
*Mint Butter*

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

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

## DESSERTS

GOOSEBERRY AND APPLE CRUMBLE - 8  
*Buttermilk Ice Cream, Lemon Thyme Tuille*

APRICOT AND RASPBERRY ÉCLAIR - 8  
*Raspberry Ganache, Apricot Gel,  
Raspberry Sorbet*

DARK CHOCOLATE PAVE - 9  
*Honey Gel, Honeycomb Tuille, Vanilla Ice Cream*

VANILLA AND PROSECCO  
PANNA COTTA - 8  
*Pickled Strawberries, Strawberry Sorbet*

MANGO AND CHAMOMILE MOUSSE - 9  
*Matcha Sponge*

SELECTION OF ICE CREAM AND SORBET - 7.5  
ICE CREAM | *Vanilla, Chocolate, Strawberry, Mint Chocolate*  
SORBET | *Raspberry, Lemon, Mango*

ARTISAN CHEESE SELECTION  
*Apple and Cider Chutney with Cheese Crackers*

CHOICE OF 3 - 12 | CHOICE OF 5 - 16  
*Godminster Cheddar, Oxford Blue Cheese,  
Somerset Brie, Rosary Ash Goats Cheese, Tunworth*

*\*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

## 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
	125ml		Bottle
SPARKLING <i>Il Caggio Prosecco Veneto</i>	8		32
<i>Montresor Royal Rosé Pinot Noir Spumante Veneto Italy</i>	9		34

## COCKTAILS

**BUTTERFLY SOUR - 14**  
*Butterfly Pea Infused Gin, Egg White, Fresh Lime Juice, Lavender Syrup*

**RASPBERRY SOUR - 14**  
*Raspberry Gin, Chambord, Lime Juice, Egg White*

**ROSE MARGARITA - 14**  
*Tequila, Cointreau, Fresh Lemon Juice, Rose Water, Passion Fruit Syrup*

**LAVENDER DROP - 14**  
*Vodka, Fresh Lemon Juice, Lavender Syrup*

**PORNSTAR MARTINI - 14**  
*Vodka, Vanilla, Passion Fruit Purée, Lime, Prosecco On The Side*

**FRESH AND FRUITY (N/A) - 6**  
*Pineapple Juice, Passion Fruit Purée, Vanilla Syrup, Lemonade, Grenadine*

**VIRGIN MOJITO (N/A) - 6**  
*Fresh Lime, Mint, Brown Sugar*

## HOT DRINKS

### TEA

*Pot of English Breakfast Tea* 2.75  
*Selection of Speciality Tea* 2.95

### HOT CHOCOLATE

*Served with Whipped Cream & Marshmallows* 4.55

### COFFEE

*Flat White* 3.90  
*Americano* 3.80  
*Decaf Americano* 3.80  
*Cappuccino* 4.25  
*Espresso (Single)* 3.10  
*Espresso (Double)* 3.80  
*Latte* 4.25  
*Macchiato* 3.55  
*Mocha* 4.25

## 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

	ABV	£
BOTTLED BEERS & CIDERS		
<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

