



THIS IS A SAMPLE MENU & WE HAVE THE RIGHT TO WITHDRAW ANY DISHES AT ANY POINT IN TIME.

# ROSLIN MENU

## SNACKS

GORDAL OLIVES

SMOKED ALMONDS

BREAD BASKET & BUTTER

*Selection for one guest | Selection for two guests*

## STARTERS

ROAST VINE TOMATO SOUP (V)\*

*Basil, Truffle & Parmesan Croutons*

PAN FRIED SCALLOPS -

*Parsnip Purée, Asian Pear, Hazelnut Granola, Coriander*

CHICKEN LIVER PARFAIT

*Citrus Butter, Toasted Brioche, Sour Cherry Purée,*

ROSLIN PRAWN COCKTAIL

*Avocado Purée, Smoked Paprika*

BETROOT CURED SALMON

*Ginger & Lemongrass Purée, Toasted Pinenuts Preserved Lemon Dressing*

SLOW COOKED CORNISH MACKEREL

*Cucumber, Buttermilk Dressing,*

RED WINE SPICED POACHED PEAR (V)\*

*Gorgonzola, Pickled Walnuts, Celery*

BURRATA (V)\*

*Heritage Beetroots, Beetroot Purée, Black Olive Crumb, Basil*

CONFIT DUCK CRUMPET

*Warm Orange Jam, Pickled Radish Salad*

## MAIN COURSE

CONFIT PORK BELLY

*Buttered Mash, Baby Carrot, Pickled Mustard Seeds, Cider Sauce*

BLONDE SKATE WING

*Chicken Jus, Courgette, Brown Shrimp, Lemon*

ROAST SEA TROUT

*Caviar Cream Sauce, Poached Hen's Egg, Olive Oil Potatoes, Sprout Tops*

BRAISED SCOTTISH Tournedos of BEEF

*Bourguignon Sauce, Confit Potato, Winter Vegetables*

ROAST FREE RANGE NORFOLK TURKEY

*All The Trimmings*

TIGER PRAWN LINGUINI

*Salsa Verdé, Samphire, Chilli*

BEER BATTERED COD

*Triple Cooked Chips, Minted Peas, Tartare Sauce*

### THE GRILL

ACCOMPANIED BY

*Served with Triple Cooked Chips, Confit Plum Tomato*

BEEF FILLET - 8OZ

BEEF RIBEYE - 10OZ

*Peppercorn Sauce - 3*

*'Roslin' Café De Paris Butter - 3*

ROASTED CAULIFLOWER STEAK (Ve)

*Korean Spices, Miso Yoghurt, Cabbage, Almonds, Sesame*

WILD MUSHROOM RISOTTO (V)\*

*Pearl Barley, Burrata, Crispy Kale*

### SIDES

BROCCOLI

*Tahini Mayonnaise*

TRIPLE COOKED CHIPS

BABY GEM SALAD

*Caesar Dressing*

CHARLOTTE POTATOES

*Herb Pesto*

DUCK FAT CARROTS

*Spiced Herb Crumb*

POMME PURÉE

## DESSERT

CHOCOLATE FONDANT

*Banana Parfait, Cookie Crumble, Whiskey Cream*

ROSLIN CHRISTMAS PUDDING

*Apple & Cranberry Compote, Warm Brandy Sauce*

BUTTERSCOTCH PANNA COTTA

*Dark Chocolate Cremeux, Candied Orange, Peanuts, Baileys Foam*

ARTISAN CHEESE SELECTION

*Selection of 3 | Selection of 5  
Keens Cheddar, Cashel Blue Cheese, Somerset Brie, Kidderton Ash Goats, Pont L'Eveque*

STICKY TOFFEE PUDDING

*Toffee Sauce, Caramel Popcorn, Brandy Snap, Vanilla Ice Cream*

VANILLA CHEESECAKE

*Spiced Plum Compote, Honeycomb, Brandy Snap, Gingerbread Ice Cream*

\* - 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.*



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EXCLUSIVE OFFERS!