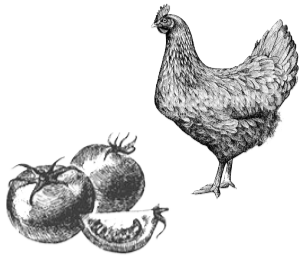




ROSLIN MENU



TO START OR TO SHARE

CHICKEN LIVER PARFAIT - 8
Plum Chutney, Toasted Brioche

ROSLIN PRAWN COCKTAIL - 9
Avocado, Marie Rose Sauce

SPICED BABY SQUID - 8
Sriracha & Seaweed Mayonnaise

BURRATA **V** - 10
*Heritage Beetroot, Pine Nuts, Black Figs
Basil Pesto*

BUTTERMILK CHICKEN TACOS - 9
Hot Sauce

JERUSALEM ARTICHOKE VELOUTÉ **V** - 8
Chestnuts, Crispy Burford Brown Egg

SMOKED HADDOCK SCOTCH EGG - 8
Curry Aioli

BAKED KING SCALLOPS - 12
Hazelnut & Rosemary Butter, Roasted Apple

FLAME GRILLED MACKEREL - 8
Citrus Ponzu Dressing, Avocado, Cucumber

CRISPY WHITEBAIT - 9
Tartare Sauce



PLANT BASED

HERITAGE BEETROOT **VE** - 7
Pine Nuts, Black Figs, Basil Pesto

AVOCADO **VE** - 8
Ponzu Dressing, Seaweed, Pickled Cucumber

PUMPKIN GNOCCHI **VE** - 16
*Kale, Pickled Walnuts, Trompette Mushrooms,
Sage*

SPICED ROAST CAULIFLOWER **VE** - 14
Cashew Hummus, Quinoa, Golden Raisins

VEGAN POKE BOWL **VE** - 14
*Edamame Beans, Jackfruit, Avocado,
Sushi Rice, Sriracha, Sesame*

VEGETARIAN BURGER **V** - 14
*'Beyond Meat' Patty, Baby Gem, Beef Tomato,
Brioche Bun, Fries*

Nocellara Del Belice Olives - 3.5

Rosemary Focaccia, Extra Virgin Olive Oil, Salted Farm Butter - 4

GRILLED

*Served with Triple Cooked Chips, Onion & Bone
Marrow Confit*

SCOTCH BEEF RIB EYE (280g) - 27

SCOTCH BEEF FILLET (224g) - 28

*Béarnaise Sauce - 3
Peppercorn Sauce - 3*

PORK TOMAHAWK (350g) - 23
Salsa Verde

ESSEX LAMB BARNESLEY CHOP (280g) - 25



FROM THE LAND

SLOW COOKED SHOULDER OF ESSEX LAMB
(1.5KG) - TO SHARE - 45
Creamed White Beans, Anchovy, Parmesan Crumb

ROAST SUTTON HOO CHICKEN - 21
*Pumpkin Gnocchi, Trompette Mushroom,
Walnuts, Sage*

ROYAL PARK VENISON LOIN - 26
*Truffled Celeriac, Cavelo Nero, Blackberries,
Chanterelles*

STEAK CHEESEBURGER - 16
*American Cheese, Crispy Shallots, Dill Pickle,
Lettuce, Brioche Bun, Fries*

ON THE SIDE

All - 4

*Tenderstem Broccoli, Chilli, Lemon **V**
House Frites **V***

*Iceberg Lettuce, Caesar, Crispy Bacon
Heritage Tomato Salad, Pine Nuts, Capers **VE***

*Creamed Potato **V***

*Mac 'n' Cheese **V***

*Triple Cooked Chips **V***

*New Potatoes, Mint Butter **V***

*Fine Beans, Shallot Vinaigrette **V***



FROM THE SEA

FISH OF THE DAY - MARKET PRICE
Add Your Choice of Vegetables

THAI FISH CURRY - 20
*Hake, King Prawns, Lemongrass,
Thai Basil, Kaffir Lime Rice*

FRESH BATTERED COD - 17
*Beer Battered Cod, Triple Cooked Chips,
Crushed Peas, Tartare Sauce*

LOCAL SKATE WING - 22
*Capers, Cucumber, Brown Shrimp,
Beurre Noisette, Samphire*

'WHITE ROSE' SMOKED HADDOCK - 22
*Creamed Potato, Poached Egg,
Mustard Butter Sauce*

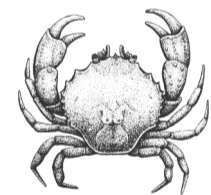
'MOULES FRITES' - 19
White Wine, Garlic, Crème Fraiche, Parsley

PASTA

SPICY PORK RIGATONI - 16
*Pork Cheek, Spicy N'duja Sausage Ragu,
Pangrattato*

CORNISH CRAB LINGUINE - 17
Garlic, Chilli, Coriander, Lime

CEPE MUSHROOM MAC 'N' CHEESE **V** - 15
Black Truffle



SALADS

GRILLED TUNA - 17
*Fine Beans, Heritage Tomato, Hazelnuts,
Soft Boiled Egg*

CHICKEN CAESAR SALAD - 16
*Anchovies, Romaine Lettuce,
Prosciutto, Parmesan*

MARINATED SALMON
POKE BOWL - 17
*Edamame Beans, Avocado, Sushi Rice, Sriracha,
Sesame*

FINE BEAN SALAD **V** - 12
*Baby Gem, Fine Beans, Heritage Tomato,
Hazelnuts, Soft Boiled Egg*

At our Award Winning Two Rosette restaurant, we spend time sourcing the best and finest ingredients from around our shores and beyond. 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. Roslin Beach Hotel is also available for events, to enquire please contact roslinevents@roslinhotel.com





ROSLIN BEACH
HOTEL