



ROSLIN BEACH
HOTEL

THE GARDEN

APPETIZERS

- GORDAL OLIVES (V/VE) - 6
- ESSEX SOURDOUGH (V)* - 6
Netherend Farm Butter
- MOROCCAN STYLE HUMMUS (V/VE) - 6.5
Tortilla Chips

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

FAVA AND MUHAMMARA (V) - 8
Lebanese Flatbread

HALLOUMI FRIES (V) - 12
Harissa Dip

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

FLATBREADS

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

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

CHEF'S CHOICE

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

THE GRILL

MIBRASA CHARCOAL GRILL 10OZ
28 DAY AGED BLACK ANGUS
RIBEYE STEAK - 35
Cress, Tomato, Skinny Fries

ADD PEPPERCORN - 3.5

ADD CHIMICHURRI - 3.5

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

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
SPARKLING <i>Il Caggio Prosecco Veneto</i>		125ml	Bottle
<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
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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
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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

