



ROSLIN BEACH
HOTEL

THE GARDEN BRASSERIE

APPETIZERS

GORDAL OLIVES (V/VE) - 6

FRESHLY BAKED
BREAD (V)* - 6

Netherend Farm Butter

HARISSA HUMMUS (V/VE) - 8

Chickpeas, Parsley, Pitta Bread

BURGERS

ROSLIN PRIME BURGER - 18

*Sesame Brioche Bun, 6oz Angus Beef,
Beef Tomato, Iceberg Lettuce, Pickled Onions,
Gherkins, Nacho Cheese Sauce, Skinny Fries,
Truffle Mayonnaise*

ROSLIN VEGAN

CHEESEBURGER (V/VE) - 18

*Vegan Bun, Avocado, Iceberg Lettuce,
Beef Tomato, Vegan Cheese,
Vegan Mayonnaise, Skinny Fries*

SMALL PLATES

'BANG BANG' CHICKEN - 13

*Peanuts, Chilli, Spring Onions,
Sweet Chilli Mayonnaise*

GRILLED WHOLE TIGER PRAWNS - 15
Garlic and Chilli Butter, Lemon, Toasted Bread

TERIYAKI BLACK ANGUS BEEF - 15
Sushi Rice, Wasabi, Sesame, Daikon, Pickled Chilli

SPICED LAMB KOFTAS - 13
*Smoky Romesco, Picked Red Onions,
Whipped Feta*

MEXICAN STYLE
BBQ CORN RIBS (V/VE) - 8.5
Chipotle, Lime, Coriander

SQUID AND CHORIZO SALAD - 12
Saffron Aioli, Parsley

BREADED CORNISH SARDINES - 10
Curried Tartar Sauce, Lemon

FRIED HALLOUMI (V) - 12.5
Hot Chilli Honey, Sesame Seeds

CHEF'S CHOICE

KING PRAWN GREEN THAI CURRY - 23
Coconut Rice, Lime, Coriander

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

BLACK TRUFFLE MAC AND CHEESE (V) - 17
Parmigiano Crumb, Chive

BBQ TOULOUSE SAUSAGES - 17
Slow Cooked Onions, Crispy Shallots, Bubble and Squeak, Gravy

BBQ BUTTERFLY LOCAL MACKEREL - 20
Squid Bolognese, Potato Salad, Gremolata

MIBRASA CHARCOAL GRILL 28 DAY AGED GRASS FED 10OZ DEXTER PICANHA - 28
Cress, Tomato, Skinny Fries

ADD PEPPERCORN, ROQUEFORT BLUE CHEESE, OR GARLIC AND CHILLI BUTTER - 3.5

SALADS

PLAIN CAESAR SALAD* - 16
*Cos Lettuce, Sun-dried Tomatoes,
Parmesan, Anchovies, Croutons*
ADD CHICKEN OR PRAWNS - 5

ASIAN STYLE CRISPY DUCK SALAD - 21
*Chilli, Peach, Pickled Ginger, Cress, Mooli,
Cashew Nuts, Sesame Seeds*

ROSLIN AUTUMN SALAD (V/VE) - 16
*Marinated Figs, Picked Beetroot, Autumn Leaves,
Celeriac, Apple, Crispy Kale, Pecans*

SIDES

SKINNY FRIES (V/VE) - 4

TRIPLE COOKED
CHIPS (V/VE) - 4.5
Add Black Truffle, Parmesan - 1

BABY NEW
POTATOES (V/VE) - 4
Rosemary Salt

ROASTED HISPI
CABBAGE (V/VE) - 4
Miso and Soy Butter, Honey

TEMPURA ENOKI
MUSHROOMS (V/VE) - 4.5
Mushroom Ketchup, Cep Powder

SLOW COOKED CARROTS (V)* - 4
Dukkah, Sweet Yoghurt

CAESAR SALAD* - 4.5
Parmesan, Anchovies, Croutons

PEAR AND PECAN
SALAD (V/VE) - 4.5
Chicory, Frisée, Blue Cheese Dressing

DESSERTS

PEAR TARTE TATIN - 7
Coconut Crumble, Crème Fraîche Ice Cream

COCONUT & PASSION
FRUIT DELIGHT - 10

*White Chocolate, Coconut Cake,
Passion Fruit Curd*

STRAWBERRY & RHUBARB ENTREMET - 7.5
*Red Wine Poached Rhubarb,
Blood Orange Sorbet*

THE AUTUMN FALL - 8.5
*Valrhona Caramelia Chocolate Mousse, Exotic Tonka Bean Bavaoise,
Chocolate Cremeux, Chocolate Soil, Chocolate Ice Cream*

ICE CREAM SELECTION - 7.5
*Choose Between Vanilla, Chocolate, Strawberry,
and Mint Chocolate or Mix and Match.*

SORBET SELECTION - 7.5
*Choose Between Raspberry, Lemon, and Mango
or Mix and Match.*

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>	11	14	39
ITALY <i>Pinot Grigio IGT Terre Siciliane Connubio</i>	8	11	32
FRANCE <i>La Brouette Blanc Côtes De Gascogne</i>			29
CHILE <i>Lanya Sauvignon Blanc</i>	8	10	28
<i>Vina Falernia Riesling Reserva</i>			34

RED WINE

	175ml	250ml	Bottle
ITALY <i>Altopiano Montepulciano D'Abruzzo</i>	9	11	32
CHILE <i>Lanya 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>West Coast Swing White Zinfandel</i>	8	10	28
ITALY <i>Montevento Pinot Grigio Blush Veneto</i>	9	11	30
SPARKLING <i>Botter NV Prosecco Quadri Extra Dry</i>	8		32
<i>Prosecco Rosé Doc Treviso Le Colture Millesimato</i>	9		34

COCKTAILS

<p>GINGER MARTINI - 14 <i>Citron Vodka, Ginger Liqueur, Cassis, Grape Juice</i></p>
<p>TEQUILA SOUR - 14 <i>Tequila, Pomegranate, Sour Mix, Salt Rim</i></p>
<p>AUTUMN NEGRONI - 14 <i>Mezcal, Campari, Martini Dry</i></p>
<p>PEAR-ADISE CRUSH - 14 <i>Sliced Apple Rum, Pear Purée, Apple Juice, Lemon Juice, Vanilla</i></p>
<p>HARVEST MULE - 14 <i>Sliced Apple Rum, Ginger Ale, Lemon Juice</i></p>
<p>FRENCH MARTINI - 14 <i>Vodka, Pineapple Juice, Chambord Black Raspberry Liqueur</i></p>
<p>PORNSTAR MARTINI - 14 <i>Vodka, Passion Fruit Purée, Vanilla Syrup, Fresh Lime Juice, Prosecco on the Side</i></p>
<p>MOJITO - 12 <i>Rum, Fresh Lime, Fresh Mint, Brown Sugar, Fruit options available- choose from Passion Fruit, Strawberry or Raspberry</i></p>
<p>ESPRESSO MARTINI - 14 <i>Vodka, Coffee Liqueur, Vanilla Syrup, Espresso</i></p>
<p>RUBY FIZZ - 12 <i>Sparklehorse, Cherry</i></p>
<p>FRESH AND FRUITY (N/A) - 6 <i>Pineapple Juice, Passion Fruit Purée, Vanilla Syrup, Lemonade, Grenadine</i></p>

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>Stella Unfiltered</i>	5.0%	6.90	3.45
<i>Camden Hells</i>	4.6%	6.50	3.25
<i>Leffe</i>	6.6%	6.90	3.45
<i>Guinness</i>	4.1%	6.00	3.00
<i>Magners</i>	4.5%	6.30	3.15
BOTTLED BEERS & CIDERS	ABV	£	
<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

