



ROSLIN BEACH
HOTEL

MOTHER'S DAY

STARTERS

CHICKEN LIVER PARFAIT PROFITEROLES
Cherry Texture, Pistachio

SPICED SWEETCORN SOUP
Crispy Chicken, BBQ Corn Salsa, Coriander Oil

TEMPURA AUBERGINE (V)*
Butter Bean Purée, Muhammara, Whipped Feta

KING SCOTTISH SCALLOPS - 2 SUPPLEMENT
*Basil Emulsion, Sun Dried Tomato Focaccia,
Sauce Vierge*

ROSLIN KING PRAWN COCKTAIL
Iceberg Lettuce, Cherry Tomatoes, Avocado, Cucumber, Marie Rose Sauce

SUNDAY ROASTS

Served with Yorkshire Pudding, Roasted Potatoes and Seasonal Vegetables

ROAST SIRLOIN OF HERFORD AND BLACK ANGUS CROSS BEEF

ESSEX ROAST PORK AND CRACKLING

ROAST CROWN OF FREE-RANGE TURKEY WITH PORK AND APRICOT STUFFING

BEER BRINED HALF CHICKEN

CHEF'S SPECIALS

NORTH ATLANTIC COD LOIN
Potato Pave, Curried Tartar Sauce, Potato Puffs, Monks Beards, Sea Purslane

HOMEMADE POTATO GNOCCHI (V/VE)
Pea, Mint, Asparagus, Edamame Beans, Sunflower Seeds, Miso Pesto

DESSERTS

RED VELVET CHEESECAKE
Mixed Confit Berries, Micro Herb

YUZU AND RASPBERRY ETON MESS
*Coconut and White Chocolate Chantilly,
Rosemary Meringue*

ICE CREAM AND SORBET SELECTION
*Ice Cream | Vanilla, Chocolate, Strawberry, Mint Chocolate,
Sorbet | Lemon, Raspberry, Mango*

VALRHONA MANJARI CHOCOLATE BROWNIE
Caramelized Popcorn, Madagascan Vanilla Ice Cream

APPLE AND RHUBARB CRUMBLE
Vanilla Custard, Strawberry Ice Cream

ARTISAN CHEESE BOARD (CHOICE OF 3)
*Served with Chutney, Crackers, Grapes, Celery,
Dried Fruits and Roasted Mix Nuts
Truffled Brie, Sussex Blue Cheese, Woodside Red*

£55 PER PERSON

**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.



ROSLIN BEACH
HOTEL

DRINKS MENU

COCKTAILS

| | | |
|---|---|---|
| <p>BLOOD ORANGE MARGARITA - 12 Tequila, Cointreau, Orange Juice, Blood Orange Syrup</p> <p>PORNSTAR MARTINI - 14 Vodka, Vanilla, Passion Fruit Purée, Lime, Prosecco on the Side</p> <p>ESPRESSO MARTINI - 14 Coffee Liqueur, Vodka, Vanilla Syrup, Espresso</p> <p>MOJITO - 12 Rum, Lime, Mint, Brown Sugar Choose from Classic, Passion Fruit, Strawberry, or Raspberry</p> | <p>PINA COLADA - 12 Malibu, Dark Rum, Pineapple Juice, Fresh Lemon Juice, Double Cream, Coconut Syrup</p> <p>BRAMBLE - 12 Gin, Lemon Juice, Sugar Syrup, Crème de Mûre</p> <p>CAMPFIRE SLING - 14 Woodford Reserve, Salted Caramel Syrup, Chocolate Bitters</p> <p>FRENCH MARTINI - 12 Smirnoff Vodka, Chambord, Raspberry Liqueur, Pineapple Juice</p> | <p>MAI-TAI - 12 Dark Rum, Cointreau, Fresh Lime Juice, Vanilla, Pineapple Juice, Orange Juice, Grenadine</p> <p>NEGRONI - 14 Gin, Campari, Martini Rosso</p> <p>LYCHEE MARTINI - 12 Vodka, Kwai Feh, Lychee Syrup, Blanc D'oeuf</p> <p>APPLETINI - 12 Smirnoff Vodka, Apple Sourz, Fresh Lemon Juice, Cloudy Apple Juice, Blanc D'oeuf, Gomme Syrup</p> |
|---|---|---|

WHITE WINE

| | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| NEW ZEALAND | | | |
| Homer Sauvignon Blanc Marlborough | 11 | 14 | 39 |
| ITALY | | | |
| Pinot Grigio IGT Terre Siciliane Connubio | 8 | 11 | 32 |
| FRANCE | | | |
| La Brouette Blanc Côtes De Gascogne | | | 29 |
| CHILE | | | |
| Lanya Sauvignon Blanc | 8 | 10 | 28 |
| Vina Falernia Riesling Reserva | | | 34 |

RED WINE

| | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| ITALY | | | |
| Altopiano Montepulciano D'Abruzzo | 9 | 11 | 32 |
| CHILE | | | |
| Lanya Merlot | 8 | 10 | 28 |
| ARGENTINA | | | |
| Don David Malbec Reserve Cafayate Argentinian | 11 | 13 | 38 |

ROSE & SPARKLING

| | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| UNITED STATES OF AMERICA | | | |
| West Coast Swing White Zinfandel | 8 | 10 | 28 |
| ITALY | | | |
| Montevento Pinot Grigio Blush Veneto | 9 | 11 | 30 |
| SPARKLING | 125ml | | Bottle |
| Botter NV Prosecco Quadri Extra Dry | 8 | | 32 |
| Prosecco Rosé Doc Treviso Le Colture Millesimato | 9 | | 34 |

SPIRITS

| | ABV | £ |
|-------------------|-------|------|
| GIN | | |
| Southend Pigs Bay | 40.0% | 5.75 |
| Pigs Bay Pink | 40.0% | 5.50 |
| Gordon's | 37.5% | 4.40 |
| Gordon's Pink | 37.5% | 4.60 |
| Hendrick's | 41.4% | 5.20 |
| Tanqueray 10 | 47.3% | 6.25 |
| WHISKY | | |
| Jack Daniel's | 40.0% | 4.75 |
| VODKA | | |
| Smirnoff | 37.5% | 4.40 |
| Pigs Bay Premium | 40.0% | 4.50 |
| RUM | | |
| Morgan Spiced | 35.0% | 4.50 |
| Bacardi | 37.5% | 4.40 |
| BRANDY | | |
| Courvoisier | 40.0% | 4.75 |

ALES & LAGER

| | ABV | Pint | Half |
|-------------------|------|------|------|
| DRAUGHT | | | |
| Stella Unfiltered | 5.0% | 6.90 | 3.45 |
| Camden Hells | 4.6% | 6.50 | 3.25 |
| Leffe | 6.6% | 7.50 | 3.75 |
| Guinness | 4.1% | 6.00 | 3.00 |
| Magners | 4.5% | 6.30 | 3.15 |

| | ABV | £ |
|-----------------------------------|------|------|
| BOTTLED BEERS & CIDERS | | |
| Estrella | 4.6% | 5.25 |
| Corona | 4.5% | 5.25 |
| Budweiser | 4.8% | 5.25 |
| Old Mout Cider (500ml) | 4.0% | 5.50 |
| Punk IPA | 5.6% | 5.50 |
| Birra Moretti (Non-Alcoholic) | 0.0% | 5.50 |

SCAN FOR OUR
FULL DRINKS MENU



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