



# ROSLIN BEACH HOTEL

## FOR THE TABLE

NOCELLARA OLIVES - 4

SOURDOUGH LOAF - 4.50  
*Netherend Farm Butter*

SMOKED ALMONDS - 4

## STARTERS

PRAWN COCKTAIL - 9.50  
*Avocado, Baby Gem, Marie Rose Sauce*

DINGLEY DELL HAM HOCK TERRINE - 8.50  
*Apple Purée, Bitter Salad, Sourdough*

BURRATA (V) - 10  
*Heritage Tomatoes, Sweet & Sour Basil, Shallots, Croutons*

HAND PICKED CORNISH CRAB - 12  
*Compressed Watermelon, Lovage, Radish*

YELLOWFIN TUNA - 12  
*Avocado & Wasabi, Cucumber, Radish, Caviar, Sesame, Ponzu*

PEA & MINT SOUP (V) - 7.50  
*Almonds, Smoked Rapeseed Oil*

KING SCALLOPS - 14  
*Cauliflower, Golden Raisins, Chicken Crumb*

## MAINS

SEA TROUT - 19  
*Fresh Peas, Coco Beans, Caviar & Samphire*

JAPANESE BBQ HALIBUT - 26  
*Pak Choi, Wakame, Shiitake, Mushroom Dashi*

LAMB RUMP - 24  
*Baby Carrots, Crispy Potato, Cabbage*

FISH OF THE DAY  
*Market Price - Choice of A Side*

SOANES FREE RANGE CHICKEN - 21  
*Local Asparagus, Black Garlic, Hasselback Potatoes*

SEA FOOD LINGUINE - 22  
*Tomatoes, Garlic, Chilli, Oregano*

POTATO GNOCCHI (V/VE) - 15  
*Sweetcorn, Spring Greens, Smoked Almond Pesto*



SCAN FOR OUR  
FULL DRINKS MENU

## CLASSICS

BEER BATTERED COD & TRIPLE COOKED CHIPS - 18  
*Mushy Peas, Tartar Sauce, Lemon*

MAC & CHEESE (V/VE) - 15  
*Black Truffle, Crumb*

CAESAR SALAD - 14\*  
*Baby Gem, Anchovies, Parmesan, Croutons (Add Chicken - 4)*

CRISPY DUCK SALAD - 17  
*Watermelon, Cress, Mooli, Chilli, Cashews*

## FROM THE GRILL

30 DAY AGED BLACK ABERDEEN ANGUS BEEF  
COOKED OVER BINCHOTAN JAPANESE CHARCOAL

*Served With Triple Cooked Chips, Confit Tomato & Watercress*

BEEF FILLET - 8OZ - 33

RIB EYE - 10OZ - 29

SIRLOIN - 10OZ - 28

## SIDES - 4

TRIPLE COOKED CHIPS (V/VE)

HOUSE FRIES (V/VE)

NEW POTATOES \*  
*Mint Butter*

MAC & CHEESE \*

HERITAGE TOMATO SALAD (V/VE)

CAESAR SALAD \*

GREEN BEANS \*  
*Anchovy Butter*



\*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

## COCKTAILS

Served By The Glass or (!) By The Jug

**BEACHSIDE SPIRIT - 12 / 32**  
Mango & Pineapple Rum, Mango & Pineapple Juice,  
Raspberry Lemonade

**BOTANICAL SPRITZ - 10 / 28**  
Cinzano, Elderflower, Prosecco,  
Topped With Soda

**RASPBERRY ROSÉ FIZZ - 12 / 32**  
Gin, Chambord, Rose Water, Egg White,  
Raspberry Syrup & Soda

**TROPICAL MOJITO - 12 / 32**  
Rum, Mango, Pineapple, Lime, Mint  
& A Dash of Soda

**MANGO PINA COLADA - 12 / 32**  
Malibu, Pineapple Juice,  
Mango, Cream

**BLOOD ORANGE MARGARITA - 12 / 32**  
Tequila, Cointreau, Fresh Lime  
& Blood Orange

**PORNSTAR MARTINI - 12**  
Vodka, Vanilla, Passion Fruit Purée, Lime,  
Prosecco On The Side

**EXOTIC GARDEN - 10 / 30**  
Vodka, Mango, Passion Fruit,  
White Chocolate, Cream

**MIDORI SOURZ - 10 / 29**  
Midori, Fresh Lemon Juice, Gomme Syrup,  
Egg White

**ESPRESSO MARTINI - 12**  
Coffee Liqueur, Vodka, Vanilla Syrup, Espresso

**MOJITO - 12**  
Rum, Lime, Mint, Brown Sugar

## WHITE WINE

	175ml	250ml	Bottle
<b>NEW ZEALAND</b> <i>Topoku Sauvignon Blanc Marlborough</i>	9	12	32
<b>ITALY</b> <i>Conviviale Pinot Grigio Igt Venezie</i>	8	11	32
<b>FRANCE</b> <i>La Brouette Blanc Côtes De Gascogne</i>			26
<b>CHILE</b> <i>Santa Catharina Sauvignon Blanc Bin 56</i>	8	10	26
<i>Viña Echeverria Unwooded Chardonnay Reserva Curico Valley</i>			28

## RED WINE

	175ml	250ml	Bottle
<b>ITALY</b> <i>Altopiano Montepulciano D'Abruzzo</i>			27
<b>CHILE</b> <i>Santa Catharina Merlot Bin 56</i>	8	10	26
<b>ARGENTINA</b> <i>Don David Malbec Reserve Cafayate Argentinian</i>	11	13	38

## ROSE & SPARKLING

	175ml	250ml	Bottle
<b>UNITED STATES OF AMERICA</b> <i>Founder Stone Ocean Break White Zinfandel</i>	8	10	27
<b>ITALY</b> <i>Montevento Pinot Grigio Blush Veneto</i>	8	10	27
<b>SPARKLING</b> <i>Il Caggio Prosecco Veneto</i>	125ml 7		Bottle 32
<i>Montresor Royal Rosé Pinot Noir Spumante Veneto Italy</i>	8		34

## SPIRITS

	ABV	£
<b>GIN</b> <i>Gordon's</i>	37.5%	3.95
<i>Gordon's Pink</i>	37.5%	4.20
<i>Hendrick's</i>	41.4%	4.70
<i>Tanqueray Sevilla</i>	41.3%	5.00
<b>WHISKY</b> <i>Jack Daniel's</i>	40%	3.95
<b>VODKA</b> <i>New Amsterdam</i>	37.5%	3.95
<b>RUM</b> <i>Morgan Spiced Bacardi</i>	35% 37.5%	3.75 3.95
<b>BRANDY</b> <i>Courvoisier</i>	40%	3.95

## ALES & LAGER

	ABV	Pint	Half
<b>DRAUGHT</b> <i>Amstel</i>	4.1%	5.70	2.85
<i>Heineken</i>	5.0%	5.90	2.95
<i>Birra Moretti</i>	5.0%	6.20	3.10

	ABV	£
<b>BOTTLED BEERS &amp; CIDERS</b> <i>Estrella</i>	4.6%	4.75
<i>Corona</i>	4.5%	4.75
<i>Budweiser</i>	4.8%	4.75
<i>Beck's Blue (Non Alcoholic)</i>	00%	3.00
<i>Old Mout Cider (500ml)</i>	4.0%	5.25
<i>Punk IPA</i>	5.6%	5.25
<i>Desperados</i>	5.9%	5.25



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