



# ROSLIN RESTAURANT

## FOR THE TABLE

NOCELLARA OLIVES (V/VE) - 4

ESSEX SOURDOUGH (V/VE) - 4.50  
*Netherend Farm Butter, Salt*

TARAMASALATA - 5  
*Artisan Crackers, Sesame*

## STARTERS

CURED LOCH DUART SALMON - 10.50  
*Beetroot, Wasabi Mayonnaise, Samphire,  
Sourdough Shards*

CHICKEN LIVER PARFAIT - 9.50  
*Red Onion & Orange Jam, Pistachio,  
Toasted Brioche*

WHIPPED GOATS CHEESE (V) - 9  
*Cranberry & Walnuts, Golden Raisins,  
French Bread, Winter Leaves*

ASIAN STYLE CRAB CAKE - 13  
*Wakame, Pickled Kohlrabi, Sesame, Yuzu*

ROASTED HEIRLOOM  
TOMATO & BASIL SOUP (V)\* - 8.50  
*Pesto, Truffle & Parmesan Toastie*

ROSLIN PRAWN COCKTAIL - 10  
*Avocado, Baby Gem,  
Marie Rose Sauce*

SCOTTISH KING SCALLOPS - 16  
*Cepe Mushroom Fregola, Crispy Beef,  
Nasturtium*

## MAIN COURSE

LOCAL SKATE WING - 25  
*Crayfish & Capers Brown Butter, Samphire,  
Seaweed Baby Potatoes*

FREE RANGE CORN FED  
CHICKEN SUPREME - 23  
*Cavolo Nero, Roscoff Onion, Parmesan & Thyme  
Polenta, Chestnut & Sage, Parsnip Purée*

BUTTERNUT SQUASH ORZO (V)\* - 16  
*Walnut Pesto, Greens, Berkswell, Puffed Rice*

BEER BATTERED COD  
& TRIPLE COOKED CHIPS - 19  
*Mushy Peas, Tartar Sauce & Lemon*

SOUTH COAST COD LOIN - 24  
*Roasted Crushed Pumpkin, Kale,  
Jerusalem Artichoke, Chicken Jus, Pumpkin Seeds*

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

## THE GRILL

*30 Day Aged Aberdeen Angus Beef,  
Cooked Robata-Style Over Binchotan  
Japanese Charcoal*

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

FILLET - 8OZ - 35

RIB EYE - 10OZ - 31

SIRLOIN - 12OZ - 33

*Peppercorn / Mushroom Sauce - 4*

SLOW COOKED SHORT RIB OF BEEF - 26  
*Confit Carrot, Creamy Mash, Brussel Sprout Tops,  
Crispy Shallots*

GOAN STYLE MONKFISH CURRY - 25  
*Mussels, Spinach, Coconut Rice, Coriander*

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

CRISPY DUCK SALAD - 17  
*Cress, Daikon, Chilli, Pickled Ginger,  
Orange, Sesame*

WARM GRAIN BOWL (VE) - 16  
*Brown Rice, Avocado, Tofu, Kale, Sunflower Seeds,  
Roasted Peppers, Artichoke*

## SIDES - 4

WINTER CABBAGE (V)\*  
*Caraway Seeds*

CREAMY MASH (V)\*

CONFIT CARROTS (V)\*  
*Crispy Onions*

SKINNY FRIES (V/VE)

FINE GREEN BEANS\*  
*Anchovies*

TRIPLE COOKED CHIPS (V/VE)

MIXED LEAVES SALAD (V)\*  
*House Dressing*

CAESAR SALAD\*  
*Parmesan, Croutons*

*\*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

### GINGERBREAD MARTINI - 12

Espresso, Gingerbread Syrup, Dark Rum, Tia Maria

### THE GRINCH - 12

Midori, Smirnoff Gold, Egg White, Lime Juice, Sugar Syrup

### PORNSTAR MARTINI - 12

Vodka, Vanilla, Passion Fruit Purée, Lime, Prosecco On The Side

### ESPRESSO MARTINI - 12

Coffee Liqueur, Vodka, Vanilla Syrup, Espresso

### WINTER NEGRONI - 12

Homemade Infused Christmas Gin, Campari, Martini Rosso

### SNOWBALL - 9

Advocaat, Lime Cordial, Lemonade

### CRANBERRY BRAMBLE - 12

Gin, Cranberry Sauce, Lime Juice, Orange Juice

### MOJITO - 12

Rum, Lime, Mint, Brown Sugar

### HONEYCOMB LUXE - 12

Baileys Luxe, Tia Maria, Double Cream, Honeycomb Syrup

### ROSLIN BEACH MULE - 12

Smirnoff Gold, Fresh Cranberries, Ginger Beer, Lime

### CINNAMON WHITE RUSSIAN - 12

Smirnoff Gold, Tia Maria, Cream, Cinnamon Syrup

### WINTER WONDERLAND - 12

Vodka, Green Mint, Schnapps, White Chocolate Liqueur, Candy Cane

### MULLED WINE - 9

Red Wine, Star Anise, Brandy, Orange, Cinnamon (Limited Availability)

### HAZELNUT ALEXANDER - 12

Brandy, Frangelico, White Chocolate Syrup, Cream

## WHITE WINE

	175ml	250ml	Bottle
NEW ZEALAND			
<i>Southern Lights Sauvignon Blanc Marlborough</i>	9	12	32
ITALY			
<i>Conviviale Pinot Grigio Igt Venezie</i>	8	11	32
FRANCE			
<i>La Brouette Blanc Côtes De Gascogne</i>			26
CHILE			
<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
ITALY			
<i>Altopiano Montepulciano D'Abruzzo</i>			27
CHILE			
<i>Santa Catharina Merlot Bin 56</i>	8	10	26
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	27
ITALY			
<i>Montevento Pinot Grigio Blush Veneto</i>	8	10	27
SPARKLING	125ml		Bottle
<i>Il Caggio Prosecco Veneto</i>	7		32
<i>Montresor Royal Rosé Pinot Noir Spumante Veneto Italy</i>	8		34

## SPIRITS

	ABV	£
GIN		
<i>Southend Pigs Bay</i>	40.0%	5.50
<i>Pigs Bay Pink</i>	40.0%	5.25
<i>Gordon's</i>	37.5%	4.15
<i>Gordon's Pink</i>	37.5%	4.35
<i>Hendrick's</i>	41.4%	4.95
<i>Tanqueray 10</i>	47.3%	6.00
WHISKY		
<i>Jack Daniel's</i>	40.0%	4.50
VODKA		
<i>Smirnoff</i>	37.5%	4.15
<i>Pigs Bay Premium</i>	40.0%	4.25
RUM		
<i>Morgan Spiced</i>	35.0%	4.25
<i>Bacardi</i>	37.5%	4.15
BRANDY		
<i>Courvoisier</i>	40.0%	4.50

## ALES & LAGER

	ABV	Pint	Half
DRAUGHT			
<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

## 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>Beck's Blue (Non Alcoholic)</i>	00%	3.50
<i>Old Mout Cider (500ml)</i>	4.0%	5.50
<i>Punk IPA</i>	5.6%	5.50
<i>Desperados</i>	5.9%	5.50

SCAN FOR OUR FULL DRINKS MENU



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