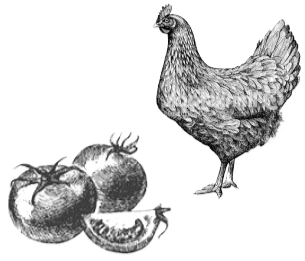




ROSLIN MENU



TO START OR TO SHARE

CHICKEN LIVER PARFAIT - 8
Plum Chutney, Toasted Brioche

ROSLIN PRAWN COCKTAIL - 9
Avocado, Marie Rose Sauce

SPICED BABY SQUID - 8
Sriracha & Seaweed Mayonnaise

BURRATA V - 10
Heritage Beetroot, Pine Nuts, Black Figs, Basil Pesto, Croutons

BUTTERMILK CHICKEN TACOS - 9
Hot Sauce

JERUSALEM ARTICHOKE VELOUTÉ V - 8
Chestnuts, Mushrooms, Crispy Burford Brown Egg

SMOKED HADDOCK SCOTCH EGG - 8
Curry Aioli

BAKED KING SCALLOPS - 12
Hazelnut & Rosemary Butter, Roasted Apple

FLAME GRILLED MACKEREL - 8
Ponzu Dressing, Avocado, Cucumber

CRISPY WHITEBAIT - 9



PLANT BASED

HERITAGE BEETROOT VE - 7
Pine Nuts, Black Figs, Basil Pesto

AVOCADO VE - 8
Ponzu Dressing, Seaweed, Pickled Cucumber

PUMPKIN GNOCCHI VE - 16
Kale, Pickled Walnuts, Trompette Mushrooms, Sage

SPICED ROAST CAULIFLOWER VE - 14
Cashew Hummus, Quinoa, Golden Raisins

VEGAN POKE BOWL VE - 14
Edamame Beans, Jackfruit, Avocado, Sushi Rice, Sriracha, Sesame

VEGETARIAN BURGER VE - 14
'Beyond Meat' Patty, Baby Gem, Beef Tomato, American Cheese, Brioche Bun, Fries

Nocellara Del Belice Olives - 3.5

Rosemary Focaccia, Extra Virgin Olive Oil, Salted Farm Butter - 4

GRILLED

Served with Triple Cooked Chips, Bloody Mary Tomato

SCOTCH BEEF RIB EYE (280g) - 27

SCOTCH BEEF FILLET (224g) - 28

Béarnaise Sauce - 3

Peppercorn Sauce - 3

PORK TOMAHAWK (350g) - 23
Salsa Verde

ESSEX LAMB BARNESLEY CHOP (280g) - 25



FROM THE LAND

SLOW COOKED SHOULDER OF ESSEX LAMB (1.5KG) - TO SHARE - 45
Creamed White Beans, Anchovy, Parmesan Crumb, Served with Fine Beans

ROAST SUTTON HOO CHICKEN - 21
Pumpkin Gnocchi, Trompette Mushroom, Pickled Walnuts, Sage

ROYAL PARK VENISON LOIN - 26
Truffled Celeriac, Cavelo Nero, Blackberries, Chanterelles

STEAK CHEESEBURGER - 16
American Cheese, Crispy Shallots, Dill Pickle, Lettuce, Brioche Bun, Skinny Fries

ON THE SIDE

All - 4

Tenderstem Broccoli, Chilli, Lemon V
House Frites V

Iceberg Lettuce, Caesar, Crispy Bacon
Heritage Tomato Salad, Pine Nuts, Capers VE

Creamed Potato V

Mac 'n' Cheese, Truffle Oil V

Triple Cooked Chips V

New Potatoes, Mint Butter V

Fine Beans, Shallot Vinaigrette V



FROM THE SEA

FISH OF THE DAY - MARKET PRICE
Add Your Choice of Vegetables

THAI FISH CURRY - 20
Hake, King Prawns, Lemongrass, Thai Basil, Kaffir Lime Rice

FRESH BATTERED COD - 17
Beer Battered Cod, Triple Cooked Chips, Crushed Peas, Tartare Sauce

LOCAL SKATE WING - 22
Capers, Cucumber, Brown Shrimp, Beurre Noisette, Samphire

'WHITE ROSE' SMOKED HADDOCK - 22
Creamed Potato, Poached Egg, Mustard Butter Sauce

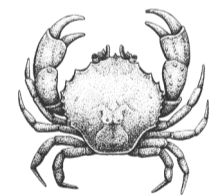
'MOULES FRITES' - 19
White Wine, Garlic, Crème Fraiche, Parsley

PASTA

SPICY PORK RIGATONI - 16
Pork Cheek, Spicy N'duja Sausage Ragù, Pangrattato

CORNISH CRAB LINGUINE - 17
Garlic, Chilli, Coriander, Lime

CEPE MUSHROOM MAC 'N' CHEESE V - 15
Black Truffle



SALADS

GRILLED TUNA - 17
Fine Beans, Heritage Tomato, Hazelnuts, Soft Boiled Egg

CHICKEN CAESAR SALAD - 16
Anchovies, Romaine Lettuce, Prosciutto, Parmesan

MARINATED SALMON
POKE BOWL - 17
Edamame Beans, Avocado, Sushi Rice, Sriracha, Sesame

FINE BEAN SALAD V - 12
Baby Gem, Fine Beans, Heritage Tomato, Hazelnuts, Soft Boiled Egg

At our Award Winning Two Rosette restaurant, we spend time sourcing the best and finest ingredients from around our shores and beyond. 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. Roslin Beach Hotel is also available for events, to enquire please contact roslinevents@roslinhotel.com

