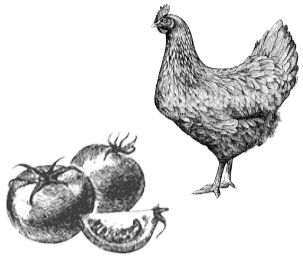




# ROSLIN MENU



## 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, Crispy Burford Brown Egg*

SMOKED HADDOCK SCOTCH EGG - 8  
*Curry Aioli*

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

FLAME GRILLED MACKEREL - 8  
*Citrus Ponzu Dressing, Avocado, Cucumber*

CRISPY WHITEBAIT - 9  
*Tartare Sauce*



## 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 **V** - 14  
*'Beyond Meat' Patty, American Cheese, Baby  
Gem, Beef Tomato, 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, Onion & Bone  
Marrow Confit*

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,  
Green Beans*

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

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

STEAK CHEESEBURGER - 16  
*American Cheese, Crispy Shallots, Dill Pickle,*

## 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 **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*

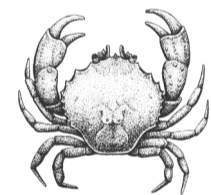
'MOULES FRITES' - 19  
*White Wine, Garlic, Crème Fraiche, Parsley*

## PASTA

SPICY PORK RIGATONI - 16  
*Pork Cheek, Spicy N'duja Sausage Ragu,  
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](mailto:roslinevents@roslinhotel.com)*





ROSLIN BEACH  
HOTEL