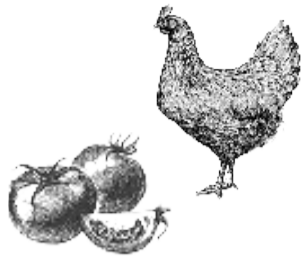




ROSLIN MENU



TO START

CHICKEN LIVER PARFAIT - 8
Rhubarb, Pecans, Brioche Toast

ROSLIN PRAWN COCKTAIL - 9
Avocado, Radish, Lettuce, Marie Rose Sauce

BURRATA V - 10
Heritage Carrots, Smoked Almond Pesto, Pickled Rose

CONFIT CHICKEN WING - 8
Salt Baked Celeriac, Hazelnuts, Black Truffle

CEVICHE OF SALMON - 9.50
Ponzu, Pickled Chilli, Blood Orange, Fennel

SMOKED HADDOCK FRITTERS - 8
Vadouvan Mayonnaise

BAKED SCOTTISH SCALLOPS - 14
Seaweed & Lime Butter

LEEK & POTATO VELOUTÉ - 7
Slow Cooked Burford Brown Egg, Leek Vinaigrette



PLANT BASED

HERITAGE CARROTS VE - 7
Smoked Almond Pesto, Pickled Rose

LEEK & POTATO VELOUTÉ VE - 6
Leek Vinaigrette

SALT BAKED CELERIAC VE - 7
Trompette Mushrooms, Hazelnuts, Jackfruit, Truffle

PUMPKIN RISOTTO VE - 14
Butternut Squash, Sage, Hen of the Wood

ROASTED MISO CAULIFLOWER VE - 14.50
Pecans, Pickled Raisins, Yoghurt

VEGAN BURGER VE - 16
'Beyond Meat' Patty, Baby Gem, Beef Tomato, Toasted Bun, Fries

Pitted Gordal Olives - 3.50

Malted Sourdough Bread, Lincolnshire Poacher Whey Butter - 4



FROM THE SEA

ROSLIN SALT BAKED SEA BASS - 25
*Lemon, Herbs, Fennel Seeds
(Including Two Sides of Your Choice)*

BEER BATTERED COD - 17.50
Beer Battered Cod, Triple Cooked Chips, Crushed Peas, Tartare Sauce

BLONDE SKATE WING - 23
Hispi Cabbage, Mussel Butter, Dulse Seaweed

LOCH DUART SALMON - 23
*Sriracha Hollandaise, Fennel Kimchi,
(Including A Side of Your Choice)*

SPICED CORNISH MONKFISH TAIL CURRY - 22
Sri Lankan Yellow Potato

GRILLED

*Served with Triple Cooked Chips,
'Bloody Mary' Tomato*

SCOTCH BEEF RIB EYE (280g) - 27

SCOTCH BEEF FILLET (224g) - 28

ESSEX LAMB BARNESLEY CHOP (280g) - 23

*Béarnaise Sauce - 3
Peppercorn Sauce - 3*



FROM THE LAND

SUTTON HOO CHICKEN - 21
Jerusalem Artichokes, Hazelnuts, Lardo, Cep Mushroom, Thyme

LOCAL LAMB RUMP - 23
Shallot Tart, Lamb Fat Potatoes, Watercress

GREAT GARNETTS FARM PORK BELLY - 20
Black Pudding, Celeriac, Agen Prune, Cider Sauce

GRILLED BEEF BURGER - 17
American Cheese, House Sauce, Toasted Brioche Bun, Salad, Fries

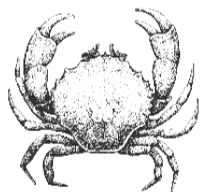
PASTA & SALAD

HAND CUT BEEF SHORT RIB PAPPARDELLE - 16.50
Beef Short Rib Ragu, Burrata, Basil

CORNISH CRAB RISOTTO - 18

MAC 'N' CHEESE V - 14
Black Truffle

CHICKEN CAESAR SALAD - 16.50
Anchovies, Romaine Lettuce, Croutons, Crispy Prosciutto, Parmesan



ON THE SIDE

All - 3.50

Sprouting Broccoli, Anchovy, Almonds

New Potatoes, Herb Butter V

Buttered King Cabbage, Miso, Sesame V

Triple Cooked Chips V

Roast Pumpkin, Sage Beurre Noisette V

Baby Gem 'Caesar' V

Mac 'n' Cheese, Truffle Oil V

Baby Salad Leaf, House Vinaigrette V

Truffle & Parmesan Fries (Supplement £1) V

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.

PLEASE NOTE THIS IS A SAMPLE MENU AND WE HAVE THE RIGHT TO WITHDRAW ANY DISHES AT ANY POINT IN TIME.

