



# ROSLIN MENU

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

## SNACKS

GORDAL OLIVES - 4

SMOKED ALMONDS - 4

BREAD BASKET & BUTTER

Selection for one guest - 2.50 | Selection for two guests - 4

## STARTERS

WHITE ONION SOUP (V)\* - 7  
*Walnut & Herb Pesto, Apple*

PAN FRIED SCALLOPS - 14  
*Parsnip Purée, Asian Pear, Hazelnut Granola, Coriander*

CHICKEN LIVER PARFAIT - 8  
*Citrus Butter, Toasted Brioche, Sour Cherry Purée, Almond*

ROSLIN PRAWN COCKTAIL - 9  
*Avocado Purée, Smoked Paprika*

WARM PATE DE CAMPAGNE - 8  
*Date Purée, Cider Jelly, Frisée Lettuce, Oat Biscuit*

SLOW COOKED CORNISH MACKEREL - 10  
*Cucumber, Buttermilk Dressing, Celeriac Remoulade, Dill*

RED WINE SPICED POACHED PEAR (V)\* - 8  
*Gorgonzola, Pickled Walnuts, Celery*

BURRATA (V)\* - 10  
*Heritage Beetroots, Beetroot Purée, Black Olive Crumb, Basil*

BROWN CRAB CRUMPET - 12  
*Espelette Pepper, Pickled Mouli, Dill*

## MAIN COURSE

CONFIT PORK BELLY - 20  
*Buttered Mash, Baby Carrot, Pickled Mustard Seeds, Cider Sauce*

BLONDE SKATE WING - 25  
*Chicken Jus, Courgette, Brown Shrimp, Lemon*

PAN FRIED MISO COD - 23  
*Potimarron Squash, Swiss Chard, Pickled Mushroom*

LAMBS LIVER - 20  
*Bubble & Squeak, Spinach, Pancetta & Oat Crumb, Onion*

CORN FED CHICKEN BREAST - 19  
*Artichoke, Wild Mushroom, Spinach, Chives, Chicken Beurre Noisette*

TIGER PRAWN LINGUINI - 21  
*Tomato, Garlic, Chilli*

BEER BATTERED COD - 17  
*Triple Cooked Chips, Minted Peas, Tartare Sauce*

### THE GRILL

ACCOMPANIED BY

*Served with Triple Cooked Chips, Confit Plum Tomato*

BEEF FILLET - 8OZ - 32

BEEF RIBEYE - 10OZ - 28

*Peppercorn Sauce - 3*

*'Roslin' Café De Paris Butter - 3*

ROASTED CAULIFLOWER STEAK (Ve) - 16  
*Korean Spices, Miso Yoghurt, Cabbage, Puffed Rice*

WILD MUSHROOM RISOTTO (V)\* - 17  
*Pearl Barley, Burrata, Crispy Cabbage*

### SIDES

BROCCOLI - 4  
*Tahini Mayonnaise*

TRIPLE COOKED CHIPS - 4

BABY GEM SALAD - 4  
*Caesar Dressing*

CHARLOTTE POTATOES - 4  
*Herb Pesto*

DUCK FAT CARROTS - 4  
*Spiced Herb Crumb*

POMME PURÉE - 4

## DESSERT

VALRHONA 70% CHOCOLATE FONDANT - 9  
*Cherry Gel, Kirsch Soaked Cherries, Chocolate Clusters, Milk Ice Cream*

ARTISAN CHEESE SELECTION  
*Selection of 3 - 10 | Selection of 5 - 14*  
*Keens Cheddar, Cashel Blue Cheese, Somerset Brie, Kidderton Ash Goats, Pont L'Eveque*

RASPBERRY & COCONUT ROCHE MOUSSE - 8  
*Coconut Cremeux, Toasted Coconut, Raspberry Gel, Coconut Sorbet*

STICKY TOFFEE PUDDING - 7  
*Toffee Sauce, Caramel Popcorn, Brandy Snap, Vanilla Ice Cream*

BUTTERMILK PANNA COTTA - 7  
*Plum Compote, Plum Foam, Oat, Pistachios, Honey & Ginger Crumble*

LEMON MERINGUE PIE - 8  
*Lemon Curd, Sable Crumb, Blackcurrant Sorbet*

\* - 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

AUTUMN PIMMS - 8  
*Pimms, Aspalls Fresh Lemon, Lemonade*

THE HARVEST - 10  
*Honey, Gin, Fresh Lime Juice, Cider*

CAMPFIRE SLING - 11  
*Rye Whiskey, Maple Syrup, Chocolate Bitters*

THE FALL - 11  
*Bison Grass Vodka, Apple Juice, Passion Fruit, Gomme Syrup, Egg White*

ROSLIN FRUIT TEA - 11  
*Passion Fruit & Red Berry Fruit Tea, Sloe Gin, Fresh Lemon Juice*

AUTUMN FIZZ - 11  
*Earl Grey, Honey, Vodka, Gin, Fresh Lemon Juice, Grand Marnier, Prosecco*

ESPRESSO MARTINI - 10  
*Kahlúa Liqueur, New Amsterdam Vodka, Lillet Blonde*

TREACLE - 10  
*Dark Rum, Apple Juice, Gomme Syrup, Angostura Bitters*

BRAMBLE - 10  
*Dry Gin, Fresh Lemon Juice, Gomme Syrup, Crème De Mure*

PORNSTAR MARTINI - 11  
*Absolut Vanilla Vodka, Passion Fruit Purée, Lime, Gomme Syrup, Prosecco On The Side*

MOJITO - 10  
*Havana 3Yr Rum, Lime, Mint, Brown Sugar*

## COCKTAIL JUGS

FALL SANGRIA - 23  
*Chilled Green Tea, Pomegranate Cider, Brandy, Gin, Cinnamon, White Wine*

BLACKBERRY GIN FIZZ - 23  
*Dry Gin, Pressed Apple Juice, Elderflower, Gomme Syrup, Crème De Mure, Soda*

ROSEMARY MOSCOW MULE - 23  
*Vodka, Ginger Beer, Grapefruit Juice, Rosemary Syrup, Fresh Lime*

## WHITE WINE

	175ml	250ml	Bottle
NEW ZEALAND <i>Topoku Sauvignon Blanc Marlborough</i>	9	12	32
ITALY <i>Vino Della Vite Pinot Grigio Doc Veneto</i>	8	11	30
FRANCE <i>La Brouette Blanc Côtes De Gascogne</i>			24
CHILE <i>Santa Catharina Sauvignon Blanc Bin 56</i>	7	9	25
<i>Viña Echeverria Unwooded Chardonnay Reserva Curico Valley</i>			28

## RED WINE

	175ml	250ml	Bottle
ITALY <i>Altopiano Montepulciano D'Abruzzo</i>			25
CHILE <i>Santa Catharina Merlot Bin 56</i>	7	9	25
ARGENTINA <i>Don David Malbec Reserve Cafayate Argentinian</i>	11	13	37

## ROSE & SPARKLING

	175ml	250ml	Bottle
UNITED STATES OF AMERICA <i>Founder Stone Ocean Break White Zinfandel</i>	8	10	26
ITALY <i>Montevento Pinot Grigio Blush Veneto</i>	8	10	27
SPARKLING <i>Naonis Extra Dry La Delizia Prosecco Veneto Italy</i>	125ml 6		Bottle 30
<i>Montresor Royal Rosé Pinot Noir Spumante Veneto Italy</i>	7		32

## SPIRITS

	ABV	£
GIN		
<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
WHISKY		
<i>Jack Daniel's</i>	40%	3.95
VODKA		
<i>New Amsterdam</i>	37.5%	3.95
RUM		
<i>Morgan Spiced</i>	35%	3.75
<i>Bacardi</i>	37.5%	3.95
BRANDY		
<i>Courvoisier</i>	40%	3.95

## 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

	ABV	£
BOTTLED BEERS & CIDERS		
<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

