



ROSLIN BEACH
HOTEL

ROSLIN A LA CARTE

FOR THE TABLE

DAILY HOME-BAKED FOCACCIA (V/VE*) - 8
Netherend Farm Butter, Olive Oil & Balsamic Vinegar, Maldon Salt
(G,Mk*,Sd*)

GORDAL PICANTE OLIVES (V/VE) - 8.5
(Sd)

TARAMASALATA - 8.5
Salmon Roe, Chive, Capers, Mini Pittas
(F,G,Se*,Sd*)

STARTERS

ROSLIN PRAWN COCKTAIL - 14
Baby Gem, Avocado Puree, Datterini Tomatoes, Compressed Cucumber, Mango, Lemon Gel, Marie Rose
(C,E,Mu*,Ce,Sd*)

HAND-PICKED DEVON CRAB TIAN - 17
Papaya & Tomato Salsa, Fennel Pollen, Caviar
(C,Mk,Ce,Sd)

SEARED YELLOWFIN TUNA CRUDO - 16
Pickled Kohlrabi, Lime, Coriander & Chilli, Sesame, Yuzu Ponzu
(F,Sd*,Se*,S*,G*)

BRITISH CHICKEN LIVER PARFAIT - 13
Rhubarb Jelly, Pickled Grapes, Pecans, Toasted Home-Baked Focaccia
(E,Mk,N*,G*,Sd)

KING SHETLAND SCALLOPS - 18
Essex Pork Belly, Wild Garlic & Truffle Espuma, Lemon Gel, Pork Crackling
(Mo,Mk*)

HOMEMADE ORGANIC RICOTTA (V) - 12
Essex Blossom Honey, Pistachio, Brioche Croutons, Spring Leaves
(Mk,N*,G*,Mu*,Sd*)

MAIN COURSE

SLOW COOKED ESSEX LAMB SHOULDER - 31
White & Green Asparagus, Shiitake Mushrooms, Green Split Peas Fava, Hung Sumac Yoghurt, Minted Lamb Jus
(Mk,Ce)

SEAFOOD LINGUINE - 27
Atlantic King Prawns, Shetland Mussels, Squid, Garlic, Fresh Red Chilli, Basil, Tomato Sauce, Lemon Juice
(Ce,G,C,E,Mo,Mk*,Sd*)

BRITISH BBQ CORN-FED CHICKEN - 26
Potato Pave, Purple Sprouting Broccoli, Black Garlic, Hazelnut & Split Chicken Jus
(N*,Ce*,Mk*)

CORNISH SKATE WING - 31
Monk's Beard, Pickled Kohlrabi, Brown Shrimps, XO Noisette, Choice Of Side
(F,Mk,Sd,C*,Mo*,S*)

DRY AGED SCOTTISH HALIBUT MASALA - 29
Pickled Vegetables, Crispy Curry Leaves, Golden Raisins, Mint Yoghurt, Couscous, Coriander
(F,Sd,Mk,Mu*,N,P*)

HOMEMADE PARMESAN & HERBED GNOCCHI (V) - 22
Burrata, Romesco Sauce, Roasted Peppers, Basil Pesto
(G,Mk,E,N,Sd)

SALADS

POWER BOWL - 23
Home Smoked Scottish Salmon, Quinoa, Rocket, Avocado, Cucumber, Datterini Tomatoes, Smoked Almonds, Sweet & Sour Dressing
(F,N*,Mu*,Sd*)

SPRING CRISPY DUCK SALAD - 25
Mango, Cress, Lettuce, Pickled Daikon, Cashew Nuts, Sweet Chilli Dressing, Sesame Seeds
(N,P,Se,Sd*,Mu*)

ROSLIN CAESAR (V) - 18
Cos Lettuce, Anchovies, Parmesan, Brioche Croutons, Caesar Dressing
(G*,E*,F*,Mk*)

*ADD BBQ CORN FED CHICKEN - 7

*ADD PRAWNS - 7
(C,Mk*)

MIBRASA CHARCOAL GRILL

FROM THE LAND

All Our Meats Are Dry-Aged & Served With Grilled Tomato & Cress
(Mk*,G*,Mu*)

8OZ BLACK ANGUS FILLET STEAK - 40
10OZ BLACK ANGUS RIB EYE STEAK - 37
12OZ ESSEX LAMB STEAK - 30

FROM THE SEA

All Served With Lemon & Herb Butter
(F,Mk*)

CORNISH WHOLE PLAICE - 26
INDIAN SEA SWORDFISH STEAK - 27
CORNISH MONKFISH CHOP - 26

ROASTED GARLIC & CHILLI BUTTER | GREEN PEPPERCORN SAUCE | CHIMICHURRI - 2
(Mk) (G,Mk,Ce,S) (Sd)

SIDES

JERSEY ROYAL NEW POTATOES (V) - 6
Herb Butter, Maldon Sea Salt
(Mk*)

CAESAR SALAD (V) - 6.5
Parmesan, Anchovies, Brioche Croutons
(Mk,E,G*,F*)

SKINNY FRIES (V/VE*) - 6
(G*)

FIELD MUSHROOMS (V) - 5.5
Herb Butter
(Mk*)

PURPLE SPROUTING BROCCOLI (V/VE) - 6
Garlic & Chilli Butter, Sesame
(Mk*,Se*)

HAND CUT TRIPLE COOKED CHIPS (V/VE*) - 7
(G*)

DATTERINI TOMATO & SPRING ONION SALAD (V/VE) - 5.5
House Dressing
(Mu*,Sd*)

Dietaries - [C] Crustaceans, [Ce] Celery, [E] Eggs, [F] Fish, [G] Cereals Containing Gluten, [L] Lupin, [Mk] Milk, [Mo] Molluscs, [Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [Sd] Sulphur Dioxide, [Se] Sesame seeds. [*] Alternative options are available or means May Contain. Please check with your server before starting your meal. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for customers with special dietary requirements will be 100% allergen or contamination free. An optional 10% service charge will be added to your bill.

