



ROSLIN BEACH
HOTEL

ROSLIN A LA CARTE

FOR THE TABLE

FRESHLY BAKED ESSEX SOURDOUGH LOAF (V)* - 7
Netherend Farm Butter
(G, Mk)

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

RED PEPPER & HARISSA HUMMUS - 8
Fried Chickpeas, Parsley & Lemon,
Mini Pita Bread
(Se, G*)

STARTERS

HAND PICKED DEVON CRAB RAVIOLO - 16
Beurre Blanc, Salmon Roe, Sorrel
(G, C, Mk, F, E*)

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

CHICKEN LIVER PARFAIT TART - 12
Rhubarb Texture, Pistachio, Homemade Mini Brioche Loaf
(G, Mk, E, N*)

BBQ WYE VALLEY ASPARAGUS (V) - 13
Broad Beans, Cured Egg Yolk, English Goat Curd,
Pea Shoots
(Mk*, E*)

WILD GARLIC & LEEK VELOUTÉ (V/VE*) - 10
Leek Bonbon, Nutmeg, Ewe's Cheese
(Mk, G*, E*)

TEMPURA KING SCOTTISH SCALLOPS - 19
Daikon, Picked Chilli, Furikake, Wasabi Mayo, Coriander
(Mo, S*, Se*, Mu*, E*)

MAIN COURSE

SLOW COOKED ESSEX LAMB SHOULDER - 24
Yellow Split Peas Fava, Brown Anchovies, Gordal Olives,
Feta Crumb, Parsley
(F*, Sd*, Mk)

GOAN STYLE LOCH DUART SALMON - 26
Petit Pois, Large Leaf Spinach, Cumin Basmati Rice,
Crispy Onions
(F, Mk*)

SEAFOOD LINGUINE - 26
Atlantic King Prawns, Shetland Mussels, Squid, Garlic,
Fresh Red Chilli, Basil, Tomato Sauce, Lemon Juice
(Ce, G, C, E, Mo, Mk, Alc*)

BBQ CORN-FED CHICKEN - 25
Crispy Potato Terrine, Morel Mushrooms,
Wye Valley Asparagus, Roasted Chicken Wing Sauce
(Mk, Ce)

HOMEMADE PARMESAN & SPINACH POTATO
GNOCCHI (V*) - 21
Burrata, Tomato Sauce, Basil Pesto
(G, E, Mk, Ce, N*)

BRIXHAM SKATE WING - 29
Monks Beard, Cowboy Butter Sauce, Crispy Capers,
Jersey Royals
(G*, F*, Mu, Mk*)

MIBRASA CHARCOAL GRILL

FROM THE LAND

All Served With Grilled Tomato & Cress
(Mk*, G*, Mu*)

FROM THE SEA

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

8OZ BLACK ANGUS FILLET STEAK - 37
10OZ BLACK ANGUS RIB EYE STEAK - 34
8OZ ESSEX LAMB RUMP - 29
CUT OF THE DAY - Market Price

CORNISH PLAICE ON THE BONE - 27
7OZ INDIAN SEA SWORDFISH STEAK - 26
AEGEAN SEA WHOLE SEA BREAM - 25

Butters & Sauces - 2

Curried Brown Shrimp Butter (Mk C)
Roasted Garlic & Chilli Butter (Mk, N, Se)
Black Truffle Butter (Mk)
Green Peppercorn Sauce (G, Mk, S, Ce)
Cowboy Butter Sauce (Mk, F, Mu, G)
Salsa Verde (Mu)

SALADS

HOME SMOKED SCOTTISH SALMON POKE BOWL - 23
Sushi Rice, Wakame, Avocado, Pickled Radish, Cucumber, Edamame Beans, Pink Ginger,
Sesame Seeds, Poke Dressing
(F, Se, S)

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

ROSLIN CAESAR* - 17
Cos Lettuce, Anchovies, Parmesan, Sourdough Croutons, Caesar Dressing
(G*, E, F, Mk)

EXTRAS*

ADD CHICKEN - 6 ADD PRAWNS (C) - 6

SIDES

CAESAR SALAD* - 6
Parmesan, Anchovies, Croutons
(G*, E, F*, Mk)

SKINNY FRIES (V)* - 5.5
Black Truffle, Parmesan
(G*, Mk*)

SPRING GREENS (V)* - 4.5
Smoked Oil, Maldon Sea Salt
(Mk*)

SPRING SALAD (V)* - 5
House Dressing
(Mu*)

FIELD MUSHROOMS (V)* - 5
Herb Butter
(Mk)

PURPLE SPROUTING BROCCOLI
(V)* - 5.5
Garlic & Chilli Butter
(Mk*, N*, Se*)

JERSEY ROYAL NEW POTATOES
(V)* - 5
Mint Butter

HAND CUT TRIPLE COOKED CHIPS
(V/VE) - 6
(G*)

[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, [Alc] Alcohol, [*] Alternative options available, please check with a team member. 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.





ROSLIN BEACH
HOTEL

DRINKS MENU

COCKTAILS

BLOOD ORANGE MARGARITA - 12
Tequila, Cointreau, Sour Mix, Blood Orange Syrup

PORNSTAR MARTINI - 14
Vodka, Passion Fruit Purée, Vanilla Syrup,
Sour Mix, Prosecco on the Side

ESPRESSO MARTINI - 14
Coffee Liqueur, Vodka, Vanilla Syrup, Espresso

MOJITO - 12
Rum, Lime, Mint, Brown Sugar
Choose from Classic, Passion Fruit, Strawberry,
or Raspberry

PINA COLADA - 12
White Rum, Coconut Rum, Pineapple Juice,
Cream, Coconut Syrup, Sour Mix

NEGRONI - 14
Campari, Gin, Martini Rosso

OLD FASHIONED - 14
Bourbon, Angostura Bitters,
Brown Sugar Cubes

FRENCH MARTINI - 12
Smirnoff Vodka, Chambord,
Pineapple Juice

MAI-TAI - 12
Dark Rum, Cointreau, Sour Mix, Vanilla,
Pineapple Juice, Orange Juice, Grenadine

COSMOPOLITAN - 12
Absolute Citron Vodka, Cointreau,
Cranberry Juice, Sour Mix

LYCHEE & ROSE MARTINI - 12
Vodka, Lychee Liqueur, Sour Mix, Blanc D'oeuf,
Rose Syrup

APPLETINI - 12
Vodka, Apple Sourz, Sour Mix, Sugar Syrup,
Cloudy Apple Juice, Blanc D'oeuf

WHITE WINE

	175ml	250ml	Bottle
NEW ZEALAND <i>Homer Sauvignon Blanc Marlborough</i>	11	14	39
ITALY <i>Pinot Grigio IGT Terre Siciliane Connubio</i>	8	11	32
FRANCE <i>La Brouette Blanc Côtes De Gascogne</i>			29
CHILE <i>Lanya Sauvignon Blanc</i>	8	10	28
<i>Vina Falernia Riesling Reserva</i>			34

RED WINE

	175ml	250ml	Bottle
ITALY <i>Altopiano Montepulciano D'Abruzzo</i>	9	11	32
CHILE <i>Lanya Merlot</i>	8	10	28
ARGENTINA <i>Don David Malbec Reserve Cafayate Argentinian</i>	11	13	38

ROSE & SPARKLING

	175ml	250ml	Bottle
UNITED STATES OF AMERICA <i>West Coast Swing White Zinfandel</i>	8	10	28
ITALY <i>Montevento Pinot Grigio Blush Veneto</i>	9	11	30
SPARKLING <i>Botter NV Prosecco Quadri Extra Dry</i>	125ml		Bottle
<i>Prosecco Rosé Doc Treviso Le Colture Millesimato</i>	8		33
	9		35

SPIRITS

	ABV	£
GIN		
<i>Southend Pigs Bay</i>	40.0%	5.75
<i>Pigs Bay Pink</i>	40.0%	5.50
<i>Gordon's</i>	37.5%	4.40
<i>Gordon's Pink</i>	37.5%	4.60
<i>Hendrick's</i>	41.4%	5.20
<i>Tanqueray 10</i>	47.3%	6.25
WHISKY		
<i>Jack Daniel's</i>	40.0%	4.75
VODKA		
<i>Smirnoff</i>	37.5%	4.40
<i>Pigs Bay Premium</i>	40.0%	4.50
RUM		
<i>Morgan Spiced</i>	35.0%	4.50
<i>Bacardi</i>	37.5%	4.40
BRANDY		
<i>Courvoisier</i>	40.0%	4.75

ALES & LAGER

	ABV	Pint	Half
DRAUGHT			
<i>Stella Unfiltered</i>	5.0%	7.00	3.50
<i>Camden Hells</i>	4.6%	6.80	3.40
<i>Leffe</i>	6.6%	7.50	3.75
<i>Guinness</i>	4.1%	6.80	3.40
<i>Magners</i>	4.5%	6.30	3.15

	ABV	£
BOTTLED BEERS & CIDERS		
<i>Estrella</i>	4.6%	5.25
<i>Corona</i>	4.5%	5.25
<i>Budweiser</i>	4.8%	5.25
<i>Old Mout Cider (500ml)</i>	4.0%	5.50
<i>Punk IPA</i>	5.6%	5.50
<i>Birra Moretti (Non-Alcoholic)</i>	0.0%	5.25

SCAN FOR OUR FULL DRINKS MENU



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.

