



ROSLIN BEACH
HOTEL

AFTERNOON TEA

A LUXURIOUS SELECTION OF FINGER SANDWICHES

Sweet Chilli Chicken with Cos Lettuce on White Bread

Roasted Sussex Gammon, Cheddar, Cider Apple Chutney, Rocket on Granary Bread

Scottish Highland Smoked Salmon, Cream Cheese, Mixed Herbs, on Granary Bread

Egg Mayonnaise, Salad Cress in a Brioche Bun

Beetroot, Goats Cheese & Sesame Panier, with Candied Hazelnuts

MIDWEEK TRADITIONAL - 30 | MIDWEEK SPARKLING - 38

WEEKEND TRADITIONAL - 35 | WEEKEND SPARKLING - 43

As always, we spend time sourcing the best and finest ingredients from around our shores and beyond. All our food is freshly prepared on the day therefore waiting times may vary. If you have any specific dietary requirements, please ask your server for options. A 10% discretionary service charge will be added to your bill.



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AFTERNOON TEA

SEASONAL PASTRIES & DELICACIES

Raspberry & Elderflower Ice Cream Cone

Pineapple & Coconut Tart, with Malibu Cream & Pineapple, Chilli & Lime Salsa

Apricot Cheesecake, Candied Apricot Compote

Chocolate & Pistachio Fudge Cake

BUTTERMILK PLAIN & FRUIT SCONES

Accompanied By A Selection Of Tiptree Jam

& Devonshire Clotted Cream

All Served With Tea & Coffee



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TEA SELECTION

ASSAM

*This tea is known for its body, briskness, malty flavour,
and strong, bright colour.*

JASMINE FLOWERS

*Jasmine tea is tea scented with aroma from jasmine blossoms resulting
in a subtly sweet and highly fragrant flavour.*

SAHARAN MINT

*A delicious blend of our China green gunpowder tea
and cut peppermint leaves.*

Low in caffeine and exceptionally refreshing.

ROSE AND POMEGRANATE

*Finest quality white tea blended with pomegranate and rose petals.
Very delicate and subtle with sweetness and floral notes.*

PAI MU TAN

*Distinct, delicate character and slightly floral note.
The tea is light with a honeyed sweetness and peony flavours.*

For Our Extended Tea Selection, Please Ask Your Server



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FANCY A TIPPLE?

BISON GRASS JULEP - 11

Zubrowka, Peach Syrup, Vanilla Syrup, Fresh Lemon Juice, Passion Fruit Garnish

CUCUMBER GIN MOJITO - 12

Southend Gin, Cucumber, Fresh lime, Mint, Brown Sugar, Soda

LYCHEE MARTINI - 12

Vodka, Kwai, lychee Syrup, Egg White, Lychee Garnish

PINK NEGRONI - 12

Southend Pink Gin, Martini Extra Dry, Aperol, Grapefruit Garnish

Autréau de Champillon ler Cru Champagne Brut, Glass - 10, Bottle - 54

Autréau de Champillon ler Cru Rosé Champagne, Glass - 12, Bottle - 58

Montresor Royal Rose Pinot Noir Spumante Veneto - Glass - 8, Bottle - 34

Chase Rhubarb and Bramley Apple Gin - 6.00

Chase Pink Grapefruit and Pomelo Gin - 6.00



SCAN FOR OUR
FULL DRINKS MENU