



ROSLIN BEACH
RESTAURANT

VEGAN, VEGETARIAN & DAIRY FREE AFTERNOON TEA

SAVORY

Cheese & Tomato Chutney on White Bread
Hummus & Roasted Courgettes on Granary Bread
Tomato & Avocado on Granary Bread
Cucumber, Lemon & Herbs on White Bread

SWEET

Chocolate & Raspberry Brownie
Mango Cheesecake, Mango & Passionfruit Salsa
Blackcurrant Crumble Slice
Coffee Cupcake

Vegan Scones
With Vegan & Dairy Free Butter and a Selection of Tiptree Jam

ALL SERVED WITH TEA OR COFFEE

If you require any speciality teas, please ask for our extensive tea menu

FANCY A TIPPLE?

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

MIDWEEK TRADITIONAL - 30 | SPARKLING - 38 | WEEKEND TRADITIONAL - 35 | 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.



ROSLIN BEACH
RESTAURANT

NUT & GLUTEN FREE AFTERNOON TEA

SAVORY

Only Nut Free Menus Will Be Served on White & Granary Bread

Pesto Chicken, Tomatoes with Rocket on Gluten Free Bread

Roslin Ploughmans, Sussex Gammon, Cheddar, Red Onion Chutney, Watercress on Gluten Free Bread

Atlantic Prawns in Lemon & Herb Mayonnaise with Cos Lettuce Herbs on Gluten Free Bread

Cucumber, Cream Cheese & Chive on Gluten Free Bread

SWEET

Chocolate & Raspberry Brownie

Mango Cheesecake, Mango & Passionfruit Salsa

Blackcurrant Crumble Slice

Coffee Cupcake

Gluten Free Fruit Scones

With Devonshire Clotted Cream and a Selection of Tiptree Jam

ALL SERVED WITH TEA OR COFFEE

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