

ROSLIN BRASSERIE



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*)

SMALL PLATES

'BANG BANG'
All Served with Sweet Chilli Mayo, Toasted Peanuts, Chilli & Spring Onions
(E,N*,P*,Se*)

TEMPURA SOFT SHELL CRAB - 13
Asian Slaw, Miso Mayo, Togarashi
(G,S,C,E,Se)

BBQ OCTOPUS - 14
Masala Sauce, Lime Gel, Coriander
(Mo,Mk,N,Mu*,P*,Se*,S*,Ce)

PAN FRIED TIGER PRAWNS - 15
Garlic & Chilli Butter, Parsley, Lemon, Fresh Baguette
(C,G*,Mk*,Sd*)

HALLOUMI (V) - 14
(Mk)

TERIYAKI COURGETTES - 12
Pickled Chilli, Sesame, Crispy Onions, Yuzu Kewpie
(G,E,Mu,S,Se,Sd)

SLOW COOKED ESSEX PORK BELLY SKEWERS - 12
Harissa & Honey Glaze, Garlic Mayo, Spring Onions
(E)

CRISPY CALAMARI - 14
Sriracha Mayo, Lime
(G,Mo,E,Mu*,Se*S*C*,Mk*,F*)

CAULIFLOWER (V/VE*) - 12

CHICKEN - 14
(G)

SOFT TACOS

BURGERS

SALADS

SLOW COOKED SHORT RIB & BLACK BEAN SALSA - 12
Pickled Red Cabbage, Garlic Mayo
(Ce*,Mk*,F*,E*,Mu*,Se*,Sd*)

All Served With Skinny Fries

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

BATTERED COD - 14
Tartare Sauce, Lettuce, Crispy Onions
(F,G,E*,Mu*,Sd*,Mk*,S*)

KATSU CORN FED CHICKEN - 19
Curried Asian Slaw, Togarashi Kewpie, Linseed Black Bun
(G,E,Mu,Se,S)

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

DEEP FRIED BUFFALO CAULIFLOWER (V/VE*) - 12
Avocado Mayo, Green Slaw
(G,N,P*,Se*,S,Ce)

GRASS-FED BEEF - 20
American Cheese, Pickles, Black Truffle Mayo, Sourdough Bun
(G,Mk,E*,Mu*,Sd*)

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

CHEFS CHOICE

BEER BATTERED COD & CHIPS - 22
Crushed Peas, Tartare, Lemon
(G,F,E,Mk*,Mu*,S*)

PLANT BASED (V/VE) - 20
Vegan Cheese, Lettuce & Avocado, Vegan Mayo, Linseed Beetroot Bun
(G,S,N*)

*ADD BBQ CORN FED CHICKEN - 7

*ADD PRAWNS - 7
(C,Mk*)

KING PRAWN LINGUINE - 26
Garlic & Chilli, Tomato Sauce, Lemon, Basil
(G,Ce,C,Sd,Mk*)

MIBRASA CHARCOAL GRILL

FROM THE LAND

FROM THE SEA

All our Meats are Dry Aged & Served With Grilled Tomato & Cress
(Mk*,G*,Mu*,Sd*)

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

SLOW COOKED ESSEX LAMB SHOULDER - 30
Tzatziki, Minted Crushed Peas, Lamb Gravy, Fried New Potatoes
(Ce*,Mk*,G*,S*)

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

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

CORN-FED CHICKEN "PARMIGIANA" - 24
Melted Mozzarella, Basil, Skinny Fries
(G,Mk,E,Ce)

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

SIDES

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

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

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

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

TERIYAKI SWORDFISH BOWL (V) - 25
Warm Sushi Rice, Seaweed Salad, Bean Sprouts, Pickled Chilli, Sesame Seeds, Crispy Onions, Hot Mayo, Coriander
(G,S,F,Mk*,Sd*,E*)

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

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

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

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.

