



ROSLIN BEACH
HOTEL

ROSLIN BRASSERIE

SOFT TACOS

All Served With Pickled Red Cabbage, Tomato, & Avocado Salsa

CRISPY PORK BELLY & SRIRACHA MAYO - 12
(G, E, S)

COD & TARTAR SAUCE - 14
(F, G, Mu, S, E)

HALLOUMI & SWEET CHILLI MAYO (V) - 12
(G, Mk, E, S)

TEMPURA AVOCADO & VEGAN MAYO (V/VE) - 11
(G, S)

FLAT BREAD

All Served With House Salad, Cress & Cherry Tomatoes
(G, L, S, Mu)

GREEK STYLE LAMB KOFTA - 19
Hummus, Feta, Gordal Olives, Mint & Honey Dressing
(Mk*, Sd*)

MEDITERRANEAN ROASTED VEGETABLES - 16
Pesto, Pistachio
(N, Mk, Mu)

CAJUN CHICKEN - 17
Crushed Avocado, Sweet Chilli, Garlic Mayo
(Mu, Se, N, E)

MIBRASA CHARCOAL GRILL

FROM THE LAND

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

8OZ BLACK ANGUS FILLET STEAK - 37

10OZ BLACK ANGUS RIB EYE STEAK - 34

8OZ ESSEX LAMB RUMP - 29

CUT OF THE DAY - Market Price

FROM THE SEA

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

CORNISH PLAICE ON THE BONE - 27

7OZ INDIAN SEA SWORDFISH STEAK - 26

AEGEAN SEA WHOLE SEA BREAM - 25

APPETISERS

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

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

RED PEPPER & HARISSA
HUMMUS (V/VE) - 8
Fried Chickpeas, Parsley, Lemon, Mini Pitta Bread
(G*, Se)

SMALL PLATES

ITALIAN BURRATA ON TOAST - 13
Sweet Chilli Jam, Tomato & Roasted Pepper Salsa, Toasted Brioche
(Mk, G*)

ASIAN STYLE SALT & PEPPER SQUID - 13
Wasabi Mayo, Furikake
(G, E, Mo, Mu, Se)

BANG BANG CHICKEN - 14
Sweet Chilli Mayo, Toasted Peanuts, Chilli & Spring Onions
(G, E, N, P, Se)

GRILLED TIGER PRAWNS - 15
Garlic & Chilli Butter, Parsley, Lemon, Toasted Baguette
(G*, C, Mk, Sd)

SALADS

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

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

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)

EXTRAS

ADD CHICKEN - 6 ADD PRAWNS - 6
(C)

ROSLIN BURGERS

All Served On Sourdough Bun With Lettuce, Tomato, Red Onion & Skinny Fries
(G*)

BRITISH BEEF - 19
American Cheese, Pickles, Black Truffle Mayo
(G*, E*, Mk, Mu, Sd)

CAJUN CHICKEN - 19
Stilton, Garlic Mayo
(Mu, Mk, E*)

PLANT BASED (V/VE) - 19
Vegan Bun, Vegan Cheese, Vegan Mayo
(G, N, S)

CHEFS CHOICE

BEER BATTERED COD & CHIPS - 21
Crushed Peas, Tartar, Lemon
(G, E, F, Mk, Mu, S)

ADD PICKLES - 2
(G, Mu, Sd)

BEER BATTERED BRIXHAM
SKATE WING - 29
Crushed Peas, Tartar, Lemon
(G, E, F, Mk, Mu, S)

ADD PICKLES - 2
(G, Mu, Sd)

KING PRAWN LINGUINE - 24
Garlic & Chilli, Tomato Sauce, Lemon, Basil
(Ce, G, C, E, Mk, Alc*)

SLOW COOKED ESSEX LAMB
SHOULDER - 24
Spring Greens, Mint, Gravy, Hand Cut Triple Cooked Chips
(G*, Ce*, Mk*)

SIDES

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

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

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

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

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

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

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

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

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)

[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

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>			37

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>	8		33
<i>Prosecco Rosé Doc Treviso Le Colture Millesimato</i>	9		35

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

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

SPIRITS

	ABV	£
GIN		
<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
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>	00.05%	5.25

SCAN FOR OUR
FULL DRINKS MENU

