



ROSLIN BEACH
HOTEL

BRUNCH MENU

BURGERS

- STEAK CHEESEBURGER - 18
Brioche, Tomato & Lettuce, Pickles, Dijonnaise, Fries
- ROSLIN VEGAN CHEESEBURGER (V) - 17.5
Vegan Bun, Avocado, Lettuce, Tomato, Mayo, Fries

TRIPLE-STACK PANCAKES

- VERRY BERRY (V) - 10
Fresh Berries, Maple Syrup, Flaked Almonds
- MAPLE BACON - 12
Streaky Bacon & Maple Syrup
- CRISPY AROMATIC DUCK - 14
Cucumber, Hoi Sin, Chilli, Sesame
- POACHED EGG (V) - 9.50
Melted Cheddar, Spring Onions, Spicy Mexican Mayo
- NUTELLA (V) - 9.50
Chocolate Sauce, Pecans
- BANANA (V) - 11
Caramelised Banana, Creme Fraiche, Hazelnuts
- UPGRADE TO 5 PANCAKES - 4

CHEF'S CHOICE

- AVOCADO & SMOKED SALMON - 14
Slow Cooked Eggs, Toasted Brioche, Caviar, Hollandaise, Chive
- HAM, EGGS & CHIPS - 15
Roasted Ham, Fried Eggs, Triple Cooked Chips, Cress
- SHAKSHUKA (V)* - 12
Roasted Tomato & Peppers, Baked Eggs, Feta, Sourdough
- JERK CHICKEN FLATBREAD - 17
Kachumber Salad, Coriander & Lime Dressing
- CRUSHED AVOCADO (V/VE) - 11
Sourdough Flatbread, Tomato & Chilli Salsa, Cucumber, Coriander

BRIOCHE

- STREAKY BACON - 12
Burford Brown Fried Egg, Melted Cheddar
- CUMBERLAND SAUSAGE - 12
Burford Brown Fried Egg, Melted Cheddar
- AVOCADO & HALLOUMI (V) - 11
Tomato, Crispy Shallots, Chipotle Mayo
- SCRAMBLED EGG (V) - 9.50
Caramelised Onion, Melted Cheddar
- SERVED WITH SKINNY FRIES

SALADS

- ASIAN STYLE CRISPY PORK BELLY - 18.50
Cress, Mango, Daikon, Chilli, Sesame Seeds, Cashews, Coriander
- ROSLIN CAESAR SALAD (V) - 15
Romaine Lettuce, Sun Dried Tomatoes, Parmesan, Anchovies, Croutons
- ADD CHICKEN - 5
- VEGAN POKE BOWL (V/VE) - 17
Rice Noodles, Edamame Beans, Avocado, Radish, Roasted Vegetables, Cucumber, Sesame Seeds, Soy Dip

**Vegetarian/Vegan Option Available*

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.

BRUNCH



ROSLIN BEACH
HOTEL

DRINKS MENU

COCKTAILS

WATERMELON MARTINI - 12

*Vodka, Midori, Watermelon Syrup, Lime Juice,
Fresh Watermelon Garnish*

SUMMER BRAMBLE - 12

*Pink Gin, Chambord, Lime Juice, Cassis,
Blueberry Garnish*

MANGO PINA COLADA - 14

*Malibu, Rum, Cream, Mango Purée, Lime Juice,
Coconut Syrup*

BOTANICAL SPRITZ - 12

Cinzano, Sugar Syrup, Prosecco, Lemonade

SPICY MANGO MARGARITA - 14

*Homemade Chilli Tequila, Mango Purée,
Cointreau, Lime Juice*

KOMBUCHA SOUR - 10

*Non-Alcoholic. Fresh Lemon Juice, Egg White,
Homemade Butterfly Pea Infused Syrup,
Passionfruit Kombucha*

HOT DRINKS

TEA

EARL GREY	2.95
DARJEELING	2.95
ASSAM	2.95
CEYLON O.P	2.95
INDIAN SPICED CHAI	2.95
LAPSANG SOUCHONG	2.95
YUNNAN F.O.P	2.95
PEPPERMINT	2.95
CAMOMILE FLOWERS	2.95
LEMON & GINGER	2.95
ROOIBOS	2.95
ROSE & POMEGRANATE	2.95
PAI MU TAN	2.95
FRUIT TEA	2.95
PINHEAD GUNPOWDER	2.95
JASMINE WITH FLOWERS	2.95
SAHARAN MINT	2.95

POT OF ENGLISH	FOR 1	FOR 2
BREAKFAST TEA	2.75	4.50

COFFEE

FLAT WHITE	3.90
AMERICANO	3.80
DECAF AMERICANO	3.80
CAPPUCCINO	4.25
ESPRESSO (SINGLE)	3.10
ESPRESSO (DOUBLE)	3.80
LATTE	4.25
MACHIATO	3.55
MOCHA	4.25

HOT CHOCOLATE	4.55
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SPARKLING

MIMOSA	11
<i>Fresh Chilled Orange Juice, Champagne</i>	
BOTANICAL SPRITZ	12
<i>Cinzano, Elderflower, Prosecco, Soda</i>	
APEROL SPRITZ	12
<i>Aperol, Prosecco, Soda</i>	
IL CAGGIO PROSECCO VENETO	8/32

SCAN FOR OUR
FULL DRINKS MENU



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DRINKS