

ROSLIN SUNDAY 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

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*)

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

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*)

HALLOUMI (V) - 14
(Mk)

CAULIFLOWER (V/VE*) - 12

CHICKEN - 14
(G)

SALADS

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

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

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

BURGERS

All Served With Skinny Fries

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

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

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

CHEFS CHOICE

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

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

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

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

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*)

*ADD BBQ CORN FED CHICKEN - 7 *ADD PRAWNS - 7
(C,Mk*)

SOFT TACOS

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

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

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

ROSLIN ROAST OF THE DAY - 30

Served with Yorkshire Pudding, Roast Potatoes,
Seasonal Vegetables & Gravy
(Ce,G,E,Mk,Mu,S,Sd*)

SIDES

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

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

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

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

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

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.



DRINKS MENU

WHITE WINE

	175ml	250ml	Bottle
NEW ZEALAND <i>Homer Sauvignon Blanc Marlborough</i>	12	15	42
ITALY <i>Pinot Grigio IGT Terre Siciliane Connubio</i>	9	11	32
FRANCE <i>La Brouette Blanc Côtes De Gascogne</i>			33
CHILE <i>Lanya Sauvignon Blanc</i>	9	11	30
SOUTH AFRICA <i>Lowry's Pass Chenin Blanc</i>			34

RED WINE

	175ml	250ml	Bottle
CHILE <i>Puertas Antiquas Shiraz</i>	9	11	32
<i>Lanya Merlot</i>	9	11	30
ARGENTINA <i>Chamuyo Malbec</i>			36
<i>Anko Malbec</i>	12	14	44

ROSÉ & SPARKLING

	175ml	250ml	Bottle
FRANCE <i>Source Gabriel Rosé AOC Côtes De Provence</i>			48
ITALY <i>Montevento Pinot Grigio Blush Veneto</i>	10	12	34
SPARKLING <i>Botter NV Prosecco Quadri Extra Dry</i>		125ml	Bottle
<i>Prosecco Rosé Doc Treviso Le Colture Millesimato</i>	9		36
	10		39

COCKTAILS

PORNSTAR MARTINI - 14

*Vodka, Vanilla, Passion Fruit Purée, Lime,
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*

PIÑA COLADA - 12

*Malibu, Dark Rum, Pineapple Juice, Fresh Lemon Juice,
Double Cream, Coconut Syrup*

BRAMBLE - 12

Gin, Lemon Juice, Sugar Syrup, Crème de Mûre

FRENCH MARTINI - 12

*Smirnoff Vodka, Chambord, Raspberry Liqueur,
Pineapple Juice*

NEGRONI - 14

Gin, Campari, Martini Rosso

PINK LONG ISLAND - 14

*Pink Gin, Vodka, Rum, Cointreau, Tequila
Pink Grapefruit Juice, Pink Grapefruit Syrup, Soda*

TOASTED OLD FASHIONED - 14

Bourbon, Marshmallow, Chocolate Bitters

BERRY SOLSTICE - 14

Blackberry Gin, Fresh Lemon, Soda, Cassis

SPIRITS

GIN	ABV	£
<i>Southend Pigs Bay</i>	40.0%	6.50
<i>Pigs Bay Pink</i>	40.0%	6.75
<i>Gordon's</i>	37.5%	5.25
<i>Gordon's Pink</i>	37.5%	5.50
<i>Hendrick's</i>	41.4%	6.00
<i>Tanqueray 10</i>	47.0%	7.50

WHISKY

<i>Jack Daniel's</i>	40.0%	5.50
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VODKA

<i>Smirnoff</i>	37.5%	5.25
<i>Grey Goose</i>	40.0%	8.00

RUM

<i>Morgan Spiced</i>	35.0%	5.25
<i>Bacardi</i>	37.5%	5.25

BRANDY

<i>Courvoisier</i>	40.0%	5.50
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ALES & LAGER

DRAUGHT	ABV	Pint	Half
<i>Stella Unfiltered</i>	5.0%	7.60	3.80
<i>Camden Hells</i>	4.6%	7.40	3.70
<i>Leffe</i>	6.0%	7.80	3.90
<i>Guinness</i>	4.1%	7.50	3.75
<i>Mahou</i>	5.1%	7.30	3.65

BOTTLED BEERS & CIDERS

	ABV	£
<i>Estrella</i>	4.6%	5.75
<i>Corona</i>	4.5%	5.75
<i>Budweiser</i>	4.8%	5.75
<i>Old Mout Cider (500ml)</i>	4.0%	6.50
<i>Punk IPA</i>	5.6%	6.50
<i>Birra Moretti (Non-Alcoholic)</i>	0.0%	5.50

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