



ROSLIN BEACH  
HOTEL

# ROSLIN DINING

## FOR THE TABLE

GORDAL OLIVES (V/VE) - 5

ESSEX SOURDOUGH (V/VE) - 5  
Netherend Farm Butter

TARAMASALATA - 7.5  
Artisan Crackers, Sesame Seeds

## STARTERS

BBQ OCTOPUS - 12.5  
Mango and Chilli Salsa, Curry Emulsion, Lime,  
Buddha's Hand, Coriander

DINGLEY DELL HAM HOCK TERRINE - 12  
Pickled Summer Vegetables, Toasted Sourdough,  
Tarragon Mayonnaise

CORNISH MACKEREL ESCABECHE - 10  
Creme Fraiche, Spring Onions, Confit Tomato,  
Bronze Fennel

CHILLED ENGLISH CUCUMBER SOUP (V)\* - 8.5  
Greek Yoghurt, Lemon, Mint, Compressed Cucumber

BURRATA (V) - 11  
Gazpacho, Smoked Almonds, Heirloom Tomatoes,  
Elderflower, Celery Cress, Brioche Croutons

ROSLIN PRAWN COCKTAIL - 11  
Avocado Puree, Baby Gem Lettuce, Lemon Foam,  
Sourdough Shards, Marie Rose Sauce

SCOTTISH KING SCALLOPS - 16.5  
Fresh Local Peas, Pork Belly, Black Pudding,  
Airbag, Sage, Lemon Gel

## MAIN COURSE

LOCAL SKATE WING - 25  
Grapes, Raisins, Beurre Noisette, Lemon,  
Monk's Beard, Jersey Royals

FREE RANGE CHICKEN SUPREME - 23  
Essex Asparagus, Fresh Local Peas, Potato Pave,  
Confit Garlic, Tarragon, Jus

THE NORTH SEA COD LOIN - 25  
Warm Tartar Sauce, Peas, Crispy Potatoes,  
Sea Lettuce, Rice Cracker

FISH OF THE DAY  
Market Price - Choice of Side

## SALADS

ASIAN STYLE CRISPY PORK BELLY - 18.5  
Cress, Mango, Daikon, Chilli, Sesame Seeds,  
Cashews, Coriander

ROSLIN CAESAR SALAD \* - 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

CONFIT YELLOWFIN TUNA - 21  
Burford Brown Poached Egg, Jersey Royals, Tomato,  
Capers, Essex Asparagus, Summer Herbs

TERIYAKI DUCK BREAST - 24  
Crispy Noodles, Pickled Radish, Maitake Mushrooms,  
Satuma-Imo, Shisho, Sesame seeds

SEAFOOD LINGUINE - 23  
Mussels, King Prawns, Squid, Chilli, Garlic,  
Tomato, Basil

BASIL GNOCCHI (V)\* - 18  
Essex Asparagus, Roasted Peppers, Ricotta,  
Smoked Almond Pesto, Mint, Buddha's Hand

## THE GRILL

30 Day Aged Aberdeen Angus Beef, Cooked Robata-Style  
Over Binchotan Japanese Charcoal

Served With Slow Cooked Tomato & Watercress

FILLET - 8OZ - 35

RIB EYE - 10OZ - 28

SIRLOIN - 12OZ - 30

Peppercorn / Chimichurri - 3

## SIDES - 4.50

SKINNY FRIES (V/VE)

JERSEY ROYALS (V)\*  
Herb Butter

HEIRLOOM TOMATO & ONION  
SALAD (V/VE)  
Chive, House Dressing

FINE GREEN BEAN SALAD (V/VE)  
Smoked Almonds

TRIPLE COOKED CHIPS (V/VE)

CAESAR SALAD\*  
Parmesan, Anchovies, Croutons

CRISPY COURGETTE  
BATONS (V)\*  
Mint Emulsion

BRAISED FENNEL (V/VE)  
Citrus Salsa, Celery Cress

\*Vegetarian/Vegan Option Available

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An optional 10% service charge will be added to your bill. We will be accepting debit and credit card only.





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# 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, Bacardi, 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

## WHITE WINE

	175ml	250ml	Bottle
NEW ZEALAND			
<i>Homer Sauvignon Blanc Marlborough</i>	10	13	36
ITALY			
<i>Conviviale Pinot Grigio Igt Venezie</i>	8	11	32
FRANCE			
<i>La Brouette Blanc Côtes De Gascogne</i>			29
CHILE			
<i>Santa Catharina Sauvignon Blanc</i>	8	10	28
<i>Viña Echeverria Untwooded Chardonnay Reserva Curico Valley</i>			31

## RED WINE

	175ml	250ml	Bottle
ITALY			
<i>Altopiano Montepulciano D'Abruzzo</i>	9	11	30
CHILE			
<i>Santa Catharina Merlot</i>	8	10	28
ARGENTINA			
<i>Don David Malbec Reserva Cafayate Argentinian</i>	11	13	38

## ROSE & SPARKLING

	175ml	250ml	Bottle
UNITED STATES OF AMERICA			
<i>Founder Stone Ocean Break White Zinfandel</i>	8	10	28
ITALY			
<i>Montevento Pinot Grigio Blush Veneto</i>	8	10	28
SPARKLING	125ml		Bottle
<i>Il Caggio Prosecco Veneto</i>	8		32
<i>Montresor Royal Rosé Pinot Noir Spumante Veneto Italy</i>	9		34

## SPIRITS

	ABV	£
GIN		
<i>Southend Pigs Bay</i>	40.0%	5.75
<i>Pigs Bay Pink</i>	40.0%	5.50
<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
<i>Pigs Bay Premium</i>	40.0%	4.50
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>Amstel</i>	4.1%	6.20	3.10
<i>Heineken</i>	5.0%	6.50	3.25
<i>Birra Moretti</i>	5.0%	6.90	3.45
<i>Guinness</i>	4.1%	6.00	3.00
<i>Aspall</i>	5.5%	6.20	3.10
BOTTLED BEERS & CIDERS	ABV	£	
<i>Estrella</i>	4.6%	5.25	
<i>Corona</i>	4.5%	5.25	
<i>Budweiser</i>	4.8%	5.25	
<i>Beck's Blue (Non-Alcoholic)</i>	00%	3.50	
<i>Old Mout Cider (500ml)</i>	4.0%	5.50	
<i>Punk IPA</i>	5.6%	5.50	

SCAN FOR OUR  
FULL DRINKS MENU



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