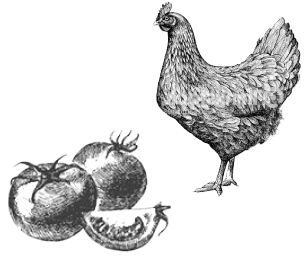




ROSLIN MENU

Nocellara Del Belice Olives - 3.5 Artisan Bread, English Farm Butter - 4



TO START OR TO SHARE

- CRISPY FRIED WHITEBAIT - 8
Tartare Sauce, Lemon
- CHICKEN LIVER PARFAIT - 8
Essex Gooseberry Chutney, Mustard, Toasted Brioche
- KING PRAWN COCKTAIL - 9
Avocado, Marie Rose Sauce
- SPICED BABY SQUID - 9
Sriracha & Seaweed Mayonnaise
- BUTTERMILK CHICKEN TACOS - 9
Hot Sauce
- CURED SALMON - 9
Avocado, Seaweed Furikake, Ponzu
- BURATTA **V** - 9
Heritage Tomatoes, Sour Dough, Basil, Olives
- CRISPY HEN EGG **V** - 9
Broccoli Veloute, Ricotta
- CHARGRILLED OCTOPUS - 11
Harissa Yoghurt, Smoked Roe, Onions
- SCALLOPS - 14
Dingley Dell Pork Belly, Cauliflower Purée, Miso And Hazelnut Dressing, Green Apple



PLANT BASED

- HERITAGE TOMATO **VE** - 7
Basil Gazpacho, Sour Dough, Olives
- BROCCOLI VELOUTE **VE** - 8
Miso Nuts, Seeds
- AVOCADO **VE** - 8
Ponzu, Seaweed, Pickled Cucumber
- POTATO GNOCCHI **VE** - 14
Sweetcorn, Chard, Girolles, Pine Nuts
- VEGETARIAN BURGER **V** - 15
'Beyond Burger' Patty, Baby Gem, Beef Tomato, House Sauce, Fries
- VEGAN GREEK SALAD **VE** - 15
Vegan Feta, Heritage Tomato, Red Onion, Cucumber, Dill, Pitta Bread

GRILLED

Served with Triple Cooked Chips

- ESSEX LAMB CHOPS - 26
- 28 DRY AGED RIB EYE - 27
- 28 DAY AGED FILLET - 28
- Béarnaise Sauce - 3*
- Peppercorn Sauce - 3*



FROM THE LAND

- ESSEX LAMB SIRLOIN - 23
Lamb Fat Potatoes, Mint, Organic Peas
- CREEDY CARVER CHICKEN BREAST - 20
Confit Ratte Potato, Local Sweetcorn, Girolle Mushroom, Shallots
- ROSE VEAL SCHNITZEL - 18
Sage Beurre Noisette, Berkswell Cheese
- SALT AGED DUCK BREAST - 22
Celeriac Purée, Petit Pois 'A La Francaise'
- STEAK CHEESEBURGER - 16
American Cheese, Crispy Shallots, Dill Pickle, Lettuce, Brioche, Fries

ON THE SIDE

All - 4

- Tenderstem Broccoli, Anchovy Butter*
- House Frites **V***
- Buttered Hispi Cabbage **V***
- Heritage Tomatoes **VE***
- Baby Gem, Ewes Milk Cheese, Lemon, Chives **V***
- Creamed Potato **V***
- Triple Cooked Chips **V***
- New Potatoes, Mint Butter **V***

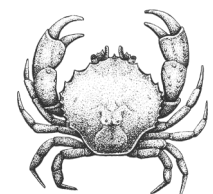


FROM THE SEA

- FISH OF THE DAY - MARKET PRICE
Add Your Choice of Vegetables
- 'GOAN' MONKFISH & MUSSEL CURRY - 23
Spinach, Basmati Rice, Coriander
- FISH & CHIPS - 17
Minted Crushed Peas, Tartare Sauce
- WHITE ROSE SMOKED HADDOCK - 21
Creamed Potato, Poached Egg, Mustard Beurre Blanc
- ROAST SKATE WING 'GRENOBLOISE' - 21
Leigh on Sea Cockles
- ROASTED STONE BASS - 22
Aubergine Purée, Thai Shellfish Broth, Coriander Salad, Crispy Rice Noodles

PASTA

- SPAGHETTI 'CACIO E PEPE' **V** - 14
Pecorino, Black Pepper
- PORK MEATBALL PACCHERI - 16
Roasted Cherry Tomatoes, Ewes Milk Cheese
- CROMER CRAB LINGUINE - 17
Garlic, Red Chilli, Spring Onion, Lime



SALADS

- GREEK SALAD **V** - 16
Heritage Tomato, Red Onion, Cucumber, Feta Cheese, Dill, Pitta Bread
- CHICKEN CAESAR SALAD - 17
Anchovies, Romaine Lettuce, Prosciutto, Parmesan
- MARINATED SALMON POKE BOWL - 17.50
Edamame Beans, Avocado, Sushi Rice, Sriracha, Sesame

At our Award Winning Two Rosette restaurant, we spend time sourcing the best and finest ingredients from around our shores and beyond. 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. Roslin Beach Hotel is also available for events, to enquire please contact roslinevents@roslinhotel.com





ROSLIN BEACH
HOTEL