



ROSLIN BEACH
HOTEL

VALENTINE'S DAY

Set Menu

APPETIZERS

GORDAL OLIVES - 8

WHIPPED BUTTER CANDLE - 6

HARISSA HUMMUS - 6

Homemade Sourdough

Chickpeas, Parsley, Pitta

STARTERS

HAND DIVED SCOTTISH KING SCALLOP

Coriander Butter, Pickled Chilli, Lime Gel

DEVON CRAB TORTELLONI

Shellfish Broth, Basil Oil, Sea Purslane

CRISPY DUCK HEARTS

Linseed, Sriracha Sabayon

LEEK AND POTATO ESPUMA (V)*

Burford Brown Poached Egg, Tempura Onions, Lovage

MAINS

BLACK ANGUS FILLET OF BEEF WELLINGTON

*Field Mushroom, Salsa Verde, Slow Cooked Tomato Purée,
Truffle and Parmesan Triple Cooked Chips, Peppercorn Sauce*

ATLANTIC HALIBUT

Pomme Purée, Crosne, Lard, Fennel Pollen, Caviar

CORN FED CHICKEN BALLOTINE

Black Truffle, Cauliflower Mushroom, Pearl Barley, Crispy Chicken Skin, Split Jus

ORGANIC CELERIAC TAGLIATELLE (VE)*

Lemon Beurre Blanc, Purple Broccoli, Pickled Walnuts, Tarragon

DESSERTS

BURNING LOVE

*Valrhona Dulcey Chocolate and Yuzu Mouse,
Candy Floss, Popping Chocolate*

FLAMBÉ HEART

*Strawberry and Chocolate Baked Alaska,
Swiss Meringue*

ROSE AND PISTACHIO TRES LECHES

Vanilla Chantilly Cream, Rose Milk

BAILEY'S TIRAMISU

Chocolate Crisp, Cappuccino Ice Cream

ARTISAN CHEESE BOARD (CHOICE OF 3)

*Served with Chutney, Crackers, Grapes, Celery, Dried Fruits and Roasted Mix Nuts
Truffled Brie, Sussex Blue Cheese, Woodside Red*

£75 PER PERSON

**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.



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HOTEL

DRINKS MENU

COCKTAILS

CHERRY LOVE BOMB - 12
Vodka, Sour Mix, Maple Syrup,
Maraschino Syrup

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

APEROL ROSE SPRITZ - 12
Aperol, Chambord, Rose Prosecco,
Soda

BRAMBLE - 12
Gin, Lemon Juice, Sugar Syrup, Crème de Mûre

CAMPFIRE SLING - 14
Woodford Reserve, Salted Caramel Syrup,
Chocolate Bitters

FRENCH MARTINI - 12
Smirnoff Vodka, Chambord, Raspberry Liqueur,
Pineapple Juice

LOVER'S ELIXIR - 12
Gin, Strawberry Jam,
Lemon Juice

NEGRONI - 14
Gin, Campari, Martini Rosso

LYCHEE MARTINI - 12
Vodka, Kwai Feh, Lychee Syrup, Blanc D'oeuf

APPLETINI - 12
Smirnoff Vodka, Apple Sourz, Fresh Lemon Juice,
Cloudy Apple Juice, Blanc D'oeuf, Gomme Syrup

WHITE WINE

	175ml	250ml	Bottle
NEW ZEALAND			
Homer Sauvignon Blanc Marlborough	11	14	39
ITALY			
Pinot Grigio IGT Terre Siciliane Connubio	8	11	32
FRANCE			
La Brouette Blanc Côtes De Gascogne			29
CHILE			
Lanya Sauvignon Blanc	8	10	28
Vina Falernia Riesling Reserva			34

RED WINE

	175ml	250ml	Bottle
ITALY			
Altopiano Montepulciano D'Abruzzo	9	11	32
CHILE			
Lanya Merlot	8	10	28
ARGENTINA			
Don David Malbec Reserve Cafayate Argentinian	11	13	38

ROSE & SPARKLING

	175ml	250ml	Bottle
UNITED STATES OF AMERICA			
West Coast Swing White Zinfandel	8	10	28
ITALY			
Montevento Pinot Grigio Blush Veneto	9	11	30
SPARKLING	125ml		Bottle
Botter NV Prosecco Quadri Extra Dry	8		32
Prosecco Rosé Doc Treviso Le Colture Millesimato	9		34

SPIRITS

	ABV	£
GIN		
Southend Pigs Bay	40.0%	5.75
Pigs Bay Pink	40.0%	5.50
Gordon's	37.5%	4.40
Gordon's Pink	37.5%	4.60
Hendrick's	41.4%	5.20
Tanqueray 10	47.3%	6.25
WHISKY		
Jack Daniel's	40.0%	4.75
VODKA		
Smirnoff	37.5%	4.40
Pigs Bay Premium	40.0%	4.50
RUM		
Morgan Spiced	35.0%	4.50
Bacardi	37.5%	4.40
BRANDY		
Courvoisier	40.0%	4.75

ALES & LAGER

	ABV	Pint	Half
DRAUGHT			
Stella Unfiltered	5.0%	6.90	3.45
Camden Hells	4.6%	6.50	3.25
Leffe	6.6%	7.50	3.75
Guinness	4.1%	6.00	3.00
Magners	4.5%	6.30	3.15

	ABV	£
BOTTLED BEERS & CIDERS		
Estrella	4.6%	5.25
Corona	4.5%	5.25
Budweiser	4.8%	5.25
Old Mout Cider (500ml)	4.0%	5.50
Punk IPA	5.6%	5.50
Birra Moretti (Non-Alcoholic)	0.0%	5.50

SCAN FOR OUR
FULL DRINKS MENU

