

# VEGAN MENU

## STARTER

ORGANIC BEETROOT - 8

*Pistachio, Bitter Leaves, Vanilla Squash Jam, Sourdough Croutons*

TEMPURA AVOCADO - 10

*Kohlrabi, Pickled Chilli, Maple Syrup, Mooli, Frisse, Sesame Seeds*

ROASTED TOMATO AND BASIL SOUP - 9

*Homemade Focaccia, Balsamic Pearls, Crispy Basil*

## MAIN COURSE

ROSLIN CHEESEBURGER - 18

*Vegan Bun, Avocado, Iceberg Lettuce, Beef Tomato, Vegan Cheese, Vegan Mayonnaise, Skinny Fries*

SALT BAKED CELERIAC - 18

*Black Cabbage, Caramelised Roscoff Onion, Cauliflower and Almond Velouté, Herb Oil, Smoked Almonds*

PUMPKIN & SPINACH PITHIVIER - 17

*Cranberry and Walnut, Roasted Baby Potatoes, Seasonal Vegetables, Vegan Jus, Sage*

## DESSERT

CHOCOLATE BROWNIE - 7

*Raspberry Gel, Raspberry Sorbet*

APPLE AND CARAMEL CHEESECAKE - 8

*Caramelised Apple, Salted Caramel*

SORBET SELECTION - 7.5

*Lemon, Mango, Raspberry*

BLACK FOREST GATEAU (GF) - 7

*Chocolate Sponge, Sour Cherry Compote,  
Chocolate Ganache, Cherry Sorbet*

ROSLIN FRUIT SALAD - 6

*Lemon Sorbet*

## SIDES

SKINNY FRIES - 4

TRIPLE COOKED CHIPS - 4.5

SEASONAL GREENS - 4

*Smoked Oil, Maldon Sea Salt*

ROCKET AND AGED

BALSAMIC SALAD - 4

*Candied Walnuts*

MIXED LEAF SALAD - 4

*House Dressing*



ROSLIN BEACH  
HOTEL

# DRINKS MENU

## COCKTAILS

<p><b>BLOOD ORANGE MARGARITA - 12</b> Tequila, Cointreau, Orange Juice, Blood Orange Syrup</p> <p><b>PORNSTAR MARTINI - 14</b> Vodka, Vanilla, Passion Fruit Purée, Lime, Prosecco On The Side</p> <p><b>ESPRESSO MARTINI - 14</b> Coffee Liqueur, Vodka, Vanilla Syrup, Espresso</p> <p><b>MOJITO - 12</b> Rum, Lime, Mint, Brown Sugar Choose from Classic, Passion Fruit, Strawberry, or Raspberry</p>	<p><b>PINA COLADA - 12</b> Malibu, Dark Rum, Pineapple Juice, Fresh Lemon Juice, Double Cream, Coconut Syrup</p> <p><b>BRAMBLE - 12</b> Gin, Lemon Juice, Sugar Syrup, Crème de Mûre</p> <p><b>CAMPFIRE SLING - 14</b> Woodford Reserve, Salted Caramel Syrup, Chocolate Bitters</p> <p><b>FRENCH MARTINI - 12</b> Smirnoff Vodka, Chambord, Raspberry Liqueur, Pineapple Juice</p>	<p><b>MAI-TAI - 12</b> Dark Rum, Cointreau, Fresh Lime Juice, Vanilla, Pineapple Juice, Orange Juice, Grenadine</p> <p><b>NEGRONI - 14</b> Gin, Campari, Martini Rosso</p> <p><b>LYCHEE MARTINI - 12</b> Vodka, Kwai Feh, Lychee Syrup, Blanc D'oeuf</p> <p><b>APPLETINI - 12</b> Smirnoff Vodka, Apple Sourz, Fresh Lemon Juice, Cloudy Apple Juice, Blanc D'oeuf, Gomme Syrup</p>
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## WHITE WINE

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

## RED WINE

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

## ROSE & SPARKLING

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

## SPIRITS

	ABV	£
<b>GIN</b>		
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
<b>WHISKY</b>		
Jack Daniel's	40.0%	4.75
<b>VODKA</b>		
Smirnoff	37.5%	4.40
Pigs Bay Premium	40.0%	4.50
<b>RUM</b>		
Morgan Spiced	35.0%	4.50
Bacardi	37.5%	4.40
<b>BRANDY</b>		
Courvoisier	40.0%	4.75

## ALES & LAGER

	ABV	Pint	Half
<b>DRAUGHT</b>			
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	£
<b>BOTTLED BEERS &amp; CIDERS</b>		
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



All of our dishes are cooked to order therefore cooking times may vary. Please ensure your server is aware of 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.