ROSLIN BEACH HOTEL

ROSLIN A LA CARTE

FOR THE TABLE

DAILY HOME-BAKED FOCACCIA (V/VE*) - 8
Served with Netherend Farm Butter, Olive Oil & Balsamic Vinegar, Maldon Salt
(G,Mk,Sd*)*

GORDAL PICANTE OLIVES (V/VE) - 8.5
(Sd)

HARISSA & RED PEPPER HUMMUS (V/VE) - 9
Pomegranate, Parsley, Mini Pitta
(Se,G)*

STARTERS

ROSLIN PRAWN COCKTAIL - 15
Baby Gem, Datterini Tomatoes, Compressed Cucumber, Pomegranate, Lemon Gel, Marie Rose, Avodcado Purée
(C,E,Mu,Ce,Sd*)*

CITRUS CURED SCOTTISH SALMON - 14
Pickled Cucumber, Radish, Salmon Roe Beurre Blanc, Dill Oil
(F,Mk,Sd)

SCOTTISH KING SCALLOPS - 20
Beef Bonbon, Celeriac Pureé, Mulled Wine Gel, Beef Jus, Tarragon
(G,E,Ce,S,Sd,Mo,Mk)

ROASTED SAN MARZANO TOMATO SOUP (V/VE*) - 12
Sour Cream, Balsamic Pearls, Basil Oil, Toasted Truffle Aged Cheddar Home-baked Focaccia
(Ce,G,Mk*,Sd*)*

BRITISH CHICKEN LIVER PARFAIT - 14
Spiced Apple Jam, Cranberries, Candied Walnut, Toasted Home-baked Focaccia
(Sd,Mk,E,G,N*)*

HOME MADE ROASTED PUMPKIN & RICOTTA RAVIOLO (V) - 13
Brown Butter, Nutmeg, Crispy Sage
(G,Mk,E)

MAIN COURSE

SLOW COOKED IRISH GRASS-FED SHORT RIB OF BEEF - 30
Creamy Mash Potato, Duck Fat Carrot, Brussel Tops, Pickled Silver Skin Onion, Chive
(Ce,S,Sd,Mk)

BRITISH BBQ CORN-FED CHICKEN - 26
Chicken Heart Ragu, Jerusalem Artichoke, Girolles Mushrooms, Chicken Cranberry Jus
(Mk,Ce,Sd)

ROASTED ATLANTIC COD LOIN - 29
Baked Hispi Cabbage, Capers & Golden Raisins Noisette, Parsnip Textures, Served with a side of Baby Mid Potatoes
(F,Mk,Sd,G)*

SEAFOOD LINGUINE - 26
Atlantic King Prawns, Shetland Mussels, Squid, Garlic, Fresh Red Chilli, Basil, Tomato Sauce, Lemon Juice
(Ce,G,C,E,Mo,Mk,Sd*)*

CORNISH SKATE WING - 31
Oyster Mushrooms, Watercress, Crispy Shallots, Peppercorn Sauce, Your Choice of Side
(F,G,Ce,S*,Mk*,Sd)*

ORGANIC ROSCOFF ONION TARTE TATIN (V) - 23
Kale, Cauliflower Puré, Pine Nuts, Cranberries, Black Truffle Vegan Gravy
(G,Mk,N,Sd)*

SALADS

HOME SMOKED SCOTTISH SALMON POKE BOWL - 23
Sushi Rice, Wakame, Avocado, Pickled Radish, Cucumber, Edamame Beans, Pink Ginger, Sesame Seeds, Sriracha Mayo, Crispy Onions
(Se,S,Mu,F,Sd,E)

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

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

*ADD CHICKEN - 7 *ADD PRAWNS - 7
(C,Mk)*

MIBRASA CHARCOAL GRILL

FROM THE LAND
All our Meats are Dry Aged & Served With Grilled Tomato & Cress
(Mk,G*,Mu*,Sd*)*

8OZ BLACK ANGUS FILLET STEAK - 40
10OZ BLACK ANGUS RIB EYE STEAK - 37
12OZ ESSEX LAMB BARNSLEY CHOP - 30

FROM THE SEA
All Served With Lemon & Herb Butter
(F,Mk)*

CORNISH WHOLE PLAICE - 26
INDIAN SEA SWORDFISH STEAK - 27
CORNISH MONKFISH STEAK ON THE BONE - 26

ROASTED GARLIC & CHILLI BUTTER | GREEN PEPPERCORN SAUCE - 2
(Mk,N,P*,Se*)* *(G,Mk,Sd,Ce,S)*

SIDES

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

FINE GREEN BEANS (V/VE) - 5.5
Toasted Almonds, Brown Butter, Maldon Sea Salt
(Mk,N*)*

DATTERINI TOMATO & SPRING ONION SALAD (V/VE) - 5.5
House Dressing
(Mu,Sd*)*

HONEY GLAZED DUCK FAT CARROTS - 6
Orange & Thyme
(Mk)

BABY NEW POTATOES (V/VE) - 6
House Dressing, Chive
(Mu,Sd*,Mk*)*

FIELD MUSHROOMS (V) - 5.5
Herb Butter
(Mk,Sd)

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

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

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.

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Drinks Menu

Cocktails

Christmas Cookie - 14
Baileys, Amaretto, Vodka, Vanilla Syrup, Milk, Powdered Sugar

Jingle Bell Mule - 14
Vodka, Ginger Beer, Sour Mix, Fresh Cranberries

Santas Colada - 14
Frangelico, Cranberry Juice, Cinnamon Syrup, Double Cream

Snowball - 10
Advocaat, Lemonade, Lime

Gingerbread Martini - 14
Dark Rum, Chocolate Baileys, Gingerbread Syrup, Cream, Vanilla Syrup

Berry Noël - 14
Chambord, Courvoisier, Amaretto, Sour Mix, Cranberry, Raspberry Syrup

Nutcracker - 14
Frangelico, Tia Maria, Double Cream, Honey, Chocolate Syrup

Black Forest Martini - 14
Chocolate Baileys, Vodka, Cream, Cherry Syrup, Chocolate Sauce

Sleigh Bell Sour - 14
Bourbon, Fresh Lemon, Cranberry Juice, Orange Bitters, Fresh Cranberries

Roslin Egg Nog - 14
Brandy, Milk, Caramel, Egg Yolk

Mulled Wine - 10

White Wine

	175ml	250ml	Bottle
New Zealand			
Homer Sauvignon Blanc Marlborough	12	15	42
Italy			
Pinot Grigio IGT Terre Siciliane Connubio	9	11	32
France			
La Brouette Blanc Côtes De Gascogne			33
Chile			
Lanya Sauvignon Blanc	9	11	30
South Africa			
Lowry's Pass Chenin Blanc			34

Rose & Sparkling

	175ml	250ml	Bottle
France			
Source Gabriel Rose Aoc Coates Provence			48
Italy			
Montevento Pinot Grigio Blush Veneto	9	11	34

	125ml	Bottle
Sparkling		
Botter NV Prosecco Quadri Extra Dry	9	36
Prosecco Rosé Doc Treviso Le Colture Millesimato	10	39

Red Wine

	175ml	250ml	Bottle
Chile			
Puertas Amtiquas Shiraz	9	11	32
Lanya Merlot	9	11	30
Argentina			
Chamuyo Malbec			36
Anko Malbec	12	14	44

Spirits

	ABV	£
Gin		
Southend Pigs Bay	40.0%	6.50
Pigs Bay Pink	40.0%	6.75
Gordon's	37.5%	5.25
Gordon's Pink	37.5%	5.50
Hendrick's	41.4%	6.00
Tanqueray 10	47.0%	7.50
Whisky		
Jack Daniel's	40.0%	5.50
Vodka		
Smirnoff	37.5%	5.25
Grey Goose	40.0%	8.00
Rum		
Morgan Spiced	35.0%	5.25
Bacardi	37.5%	5.25
Brandy		
Courvoisier	40.0%	5.50

Ales & Larger

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

Bottled Beers & Ciders	ABV	£
Estrella	4.6%	5.75
Corona	4.5%	5.75
Budweiser	4.8%	5.75
Old Mout Cider (500ml)	4.0%	6.50
Punk IPA	5.6%	6.50
Birra Moretti (Non-Alcoholic)	0.0%	5.50

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