



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)

RED PEPPER HUMMUS (V/VE) - 9
Sunflower Seeds, Parsley, Mini Pitta
(Se,G*)

STARTERS

ROSLIN PRAWN COCKTAIL - 14
*Baby Gem, Avocado Puree, Datterini Tomatoes, Compressed Cucumber,
Passionfruit, Lemon Gel, Marie Rose*
(C,E,Mu*,Ce,Sd*)

ROASTED SAN MARZANO TOMATO SOUP (V/VE*) - 11
Confit Datterini Tomatoes, Basil Pesto, Cheese Brioche, Basil Oil
(Ce,N,Mk,G*,E)

TEMPURA CORNISH MACKEREL - 13
Miso Mayonnaise, Pickled Daikon, Togarashi
(F,S,E,Mu,Sd,Se)

BRITISH CHICKEN LIVER PARFAIT - 13
Rhubarb Jelly, Pickled Grapes, Pecans, Toasted Home-baked Focaccia
(E,Mk,N*,G*,Sd)

KING SHETLAND SCALLOPS - 18
Confit Chicken Wing, Parsnip Textures, Chicken Jus, Chives
(Mo,Mk,G,Ce)

BRITISH GOAT CURD (V) - 12
Charcoal Baked Beetroot, Golden Raisins, Gingerbread Shards, Celery
(Mk,G*,Ce*,S*)

MAIN COURSE

SLOW COOKED IRISH GRASS-FED SHORT RIB OF BEEF - 30
*Creamy Mash Potato, Confit Roscoff Onion, Brassica,
Crispy Shallots, Chive*
(Ce,S,Sd,Mk)

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*)

BRITISH BBQ CORN-FED CHICKEN - 26
Duck Fat Potato Pave, Girolles Mushrooms, Black Garlic, Kalettes, Split Chicken Jus
(Mk*,Ce,Sd*)

CORNISH SKATE WING - 31
Caramelised Celeriac Puree, Bacon Jam, Pickled Apple, Choice of Side
(F,Mk,G*,Sd)

SCOTTISH HALIBUT MASALA - 29
Pickled Vegetables, Crispy Curry Leaves, Golden Raisins, Mint Yoghurt, Couscous, Coriander
(F,Sd,Mk,Mu*,N,P*)

CÈPE MUSHROOM & RICOTTA AGNOLOTTI (V) - 22
Cauliflower Mushrooms, Pecorino, Brown Butter, Nutmeg, Sage
(G,E,Mk)

SALADS

POWER BOWL - 23
Home Smoked Scottish Salmon, Quinoa, Arugula, Avocado, Cucumber, Datterini Tomatoes, Smoked Almonds, Sweet & Sour Dressing
(F,N*,Mu*,Sd*)

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*)

8OZ BLACK ANGUS FILLET STEAK - 40
10OZ BLACK ANGUS RIB EYE STEAK - 37
12OZ ESSEX LAMB BARNESLEY 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) (G,Mk,Ce,S)

SIDES

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

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

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

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

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

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

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

FIELD MUSHROOMS (V) - 5.5
Herb Butter
(Mk*)

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

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

PIÑA COLADA - 12

Malibu, Dark Rum, Pineapple Juice, Fresh Lemon Juice,
Double Cream, Coconut Syrup

BRAMBLE - 12

Gin, Lemon Juice, Sugar Syrup, Crème de Mûre

PINK LONG ISLAND - 14

Pink Gin, Vodka, Rum, Cointreau, Tequila
Pink Grapefruit Juice, Pink Grapefruit Syrup, Soda

TOASTED OLD FASHIONED - 14

Bourbon, Marshmallow, Chocolate Bitters

BERRY SOLSTICE - 14

Blackberry Gin, Fresh Lemon, Soda, Cassis

WINTER WARMER - 14

Kraken Cherry, Blood Orange Syrup, Cherry, Orange

NEGRONI - 14

Gin, Campari, Martini Rosso

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

ROSÉ & SPARKLING

	175ml	250ml	Bottle
FRANCE			
Source Gabriel Rosé AOC Côtes Provence			48
ITALY			
Montevento Pinot Grigio Blush Veneto	9	11	34
SPARKLING		125ml	Bottle
Botter NV Prosecco Quadri Extra Dry	9		36
Prosecco Rosé Doc Treviso Le Colture Millesimato	10		39

RED WINE

	175ml	250ml	Bottle
CHILE			
Puertas Antiquas 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 & LAGER

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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