

# ROSLIN BRASSERIE



ROSLIN BEACH  
HOTEL

## 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\*)

## SMALL PLATES

IRISH SHORT RIB BEEF BONBONS - 12  
*Garlic Mayo, Tarragon*  
(G,E,Ce,S,Sd)

PAN FRIED TIGER PRAWNS - 15  
*Garlic & Chilli Butter, Parsley, Lemon, Toasted Baguette*  
(G\*,C,Mk\*,Sd\*)

'BANG BANG'  
*All Served with Sweet Chilli Mayo, Toasted Peanuts, Chilli & Spring Onions*  
(N\*,P\*,Se\*,E\*)

TERIYAKI COURGETTES - 12  
*Pickled Chilli, Sesame, Crispy Onions, Yuzu Kewpie*  
(E,S,Se,Sd)

CRISPY CALAMARI - 14  
*Sriracha Mayo, Lime*  
(G,Mo,E,Mu\*,Se\*S\*)

HALLOUMI (V) - 14  
(Mk)

CAULIFLOWER (V/VE\*) - 12

CHICKEN - 14  
(G)

## SOFT TACOS

*All Served with Pickled Red Cabbage, Tomato & Avocado Salsa*  
(G,Sd\*,Ce\*,F\*,Mk\*,Mu\*,Se\*)

SHORT RIB - 12  
*Sriracha Mayo*  
(E\*,Mu\*,Se\*,S)

COD - 14  
*Tartare Sauce*  
(F,G,E\*,Mu\*,Sd\*,Mk\*,S\*)

BUFFALO CAULIFLOWER (V/VE\*) - 12  
*Avocado Mayo, Green Slaw*  
(G,N,P\*,Se\*,S,Ce)

## BURGERS

*All Served on a Sourdough Bun with Lettuce, Tomato, Red Onion & Skinny Fries*  
(G\*)

BBQ IRISH GRASS-FED SHORT RIB - 18  
*American Cheese, Chipotle Mayo, Onion Rings, Pickles*  
(G\*,Mk\*,Mu\*,E\*,Sd\*)

GRASS-FED BEEF - 20  
*American Cheese, Pickles, Black Truffle Mayo*  
(Mu,Ce,Mk\*,E\*,Mu\*)

CAJUN CHICKEN - 20  
*Stilton, Garlic Mayo*  
(Mu,Mk\*,E\*,N\*,P\*,Se\*,S\*)

PLANT BASED (V/VE) - 20  
*Vegan Cheese, Vegan Mayo*  
(G,S,N)

## SALADS

POWER BOWL - 23  
*Home Smoked Scottish Salmon, Quinoa, Arugula, Avocado, Cucumber, Datterini Tomatoes, Smoked Almonds, Sweet & Sour Dressing*  
(E,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\*)

## CHEFS CHOICE

BEER BATTERED COD & CHIPS - 22  
*Crushed Peas, Tartare, Lemon*  
(G,F,E,Mk\*,Mu\*,S\*)

KING PRAWN LINGUINE - 26  
*Garlic & Chilli, Tomato Sauce, Lemon, Basil*  
(G,Ce,C,E,Mk\*,Sd)

BBQ TOULOUSE SAUSAGES - 22  
*Creamy Mash Potato, Mustard Gravy, Crispy Onions, Chive*  
(G,Mk,Mu,Ce,S,Sd)

GOAN STYLE MONKFISH CURRY - 26  
*Shetland Mussels, Spinach, Basmati Rice, Crispy Onion, Coriander*  
(F,Mo\*,Mk\*)

CORN-FED CHICKEN "PARMIGIANA" - 24  
*Melted Mozzarella, Basil, Skinny Fries*  
(G,Mk,E,Ce)

CÈPE MUSHROOM & RICOTTA AGNOLOTTI (V) - 22  
*Cauliflower Mushrooms, Pecorino, Brown Butter, Nutmeg, Sage*  
(G,E,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 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 (Mk) | GREEN PEPPERCORN SAUCE - 2  
(G,Mk,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\*,Mk\*)

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

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.*



# DRINKS MENU

## WHITE WINE

	175ml	250ml	Bottle
NEW ZEALAND <i>Homer Sauvignon Blanc Marlborough</i>	12	15	42
ITALY <i>Pinot Grigio IGT Terre Siciliane Connubio</i>	9	11	32
FRANCE <i>La Brouette Blanc Côtes De Gascogne</i>			33
CHILE <i>Lanya Sauvignon Blanc</i>	9	11	30
SOUTH AFRICA <i>Lowry's Pass Chenin Blanc</i>			34

## RED WINE

	175ml	250ml	Bottle
CHILE <i>Puertas Antiquas Shiraz</i>	9	11	32
<i>Lanya Merlot</i>	9	11	30
ARGENTINA <i>Chamuyo Malbec</i>			36
<i>Anko Malbec</i>	12	14	44

## ROSÉ & SPARKLING

	175ml	250ml	Bottle
FRANCE <i>Source Gabriel Rosé AOC Côtes De Provence</i>			48
ITALY <i>Montevento Pinot Grigio Blush Veneto</i>	10	12	34
	125ml		Bottle
SPARKLING <i>Botter NV Prosecco Quadri Extra Dry</i>	9		36
<i>Prosecco Rosé Doc Treviso Le Colture Millesimato</i>	10		39

## COCKTAILS

<b>PORNSTAR MARTINI - 14</b> <i>Vodka, Vanilla, Passion Fruit Purée, Lime, Prosecco On The Side</i>
<b>ESPRESSO MARTINI - 14</b> <i>Coffee Liqueur, Vodka, Vanilla Syrup, Espresso</i>
<b>MOJITO - 12</b> <i>Rum, Lime, Mint, Brown Sugar</i> <i>Choose from Classic, Passion Fruit, Strawberry, or Raspberry</i>
<b>PIÑA COLADA - 12</b> <i>Malibu, Dark Rum, Pineapple Juice, Fresh Lemon Juice, Double Cream, Coconut Syrup</i>
<b>BRAMBLE - 12</b> <i>Gin, Lemon Juice, Sugar Syrup, Crème de Mûre</i>
<b>FRENCH MARTINI - 12</b> <i>Smirnoff Vodka, Chambord, Raspberry Liqueur, Pineapple Juice</i>
<b>NEGRONI - 14</b> <i>Gin, Campari, Martini Rosso</i>
<b>PINK LONG ISLAND - 14</b> <i>Pink Gin, Vodka, Rum, Cointreau, Tequila</i> <i>Pink Grapefruit Juice, Pink Grapefruit Syrup, Soda</i>
<b>TOASTED OLD FASHIONED - 14</b> <i>Bourbon, Marshmallow, Chocolate Bitters</i>
<b>BERRY SOLSTICE - 14</b> <i>Blackberry Gin, Fresh Lemon, Soda, Cassis</i>
<b>WINTER WARMER - 14</b> <i>Kraken Cherry, Blood Orange Syrup, Cherry, Orange</i>

## SPIRITS

	ABV	£
<b>GIN</b>		
<i>Southend Pigs Bay</i>	40.0%	6.50
<i>Pigs Bay Pink</i>	40.0%	6.75
<i>Gordon's</i>	37.5%	5.25
<i>Gordon's Pink</i>	37.5%	5.50
<i>Hendrick's</i>	41.4%	6.00
<i>Tanqueray 10</i>	47.0%	7.50
<b>WHISKY</b>		
<i>Jack Daniel's</i>	40.0%	5.50
<b>VODKA</b>		
<i>Smirnoff</i>	37.5%	5.25
<i>Grey Goose</i>	40.0%	8.00
<b>RUM</b>		
<i>Morgan Spiced</i>	35.0%	5.25
<i>Bacardi</i>	37.5%	5.25
<b>BRANDY</b>		
<i>Courvoisier</i>	40.0%	5.50

## ALES & LAGER

	ABV	Pint	Half
<b>DRAUGHT</b>			
<i>Stella Unfiltered</i>	5.0%	7.60	3.80
<i>Camden Hells</i>	4.6%	7.40	3.70
<i>Leffe</i>	6.0%	7.80	3.90
<i>Guinness</i>	4.1%	7.50	3.75
<i>Mahou</i>	5.1%	7.30	3.65

## BOTTLED BEERS & CIDERS

	ABV	£
<i>Estrella</i>	4.6%	5.75
<i>Corona</i>	4.5%	5.75
<i>Budweiser</i>	4.8%	5.75
<i>Old Mout Cider (500ml)</i>	4.0%	6.50
<i>Punk IPA</i>	5.6%	6.50
<i>Birra Moretti (Non-Alcoholic)</i>	0.0%	5.50

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