

ROSLIN BRUNCH



ROSLIN BEACH
HOTEL

BREAKFAST CLASSICS

LATE FULL ENGLISH - 22

Two British Cumberland Sausages, British Bacon, Grilled Tomato, Hash Browns, Mushrooms, Baked Beans, Free Range Eggs, Toast
(G,E,Mk,Sd)

AVOCADO & FREE RANGE POACHED EGG ON TOAST (V) - 16

Crushed Avocado, Salsa Roja, Free Range Poached Eggs, Chia Seeds, Cress, Toasted Sourdough
(G*,E)

FREE RANGE SCRAMBLED EGG & HOME SMOKED SCOTTISH SALMON - 15

Chives, Lemon, Cress, Toasted Sourdough
(G*,E,F,Mk)

AVOCADO & HOME SMOKED SCOTTISH SALMON - 17

Thick Cut Brioche, Free Range Poached Eggs, Caviar, Hollandaise Sauce, Chive
(G,E,Mk,N*,S*,F)

CLASSIC MUFFINS

Served with Free Range Poached Eggs, Hollandaise Sauce & Chives

EGGS BENEDICT - 15

(G,E,Mk,S,Se*)

EGGS ROYALE - 16

(G,E,F,Mk,S,Se*)

EGGS FLORENTINE (V) - 14

(G,E,Mk,S,Se*)

TRIPLE STACKED PANCAKES

FRESH BERRY COMPOTE (V) - 14

Honey, Flaked Almonds
(G,E,Mk,N*)

MAPLE BACON - 15

British Streaky Bacon, Maple Syrup
(G,E,Mk)

NUTELLA (V) - 13

Nutella, Hot Chocolate Sauce, Hazelnuts
(G,E,Mk,N,S)

SIDES

SKINNY FRIES (V/VE*) - 6

(G*)

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

(G*)

MESSY HASHBROWNS (V) - 5

Sriracha Mayo
(E,Mu,Se,S)

CAESAR SALAD * (V) - 6.5

Parmesan, Anchovies, Sourdough Croutons
(G*,E,F*,Mk)

200G GRILLED GREEK HALLOUMI (V) - 8

(Mk*)

SWEET

BANANA (V) - 11

Caramel Sauce, Greek Style Yoghurt
(G,E,Mk,N*,S*)

FRESH MIX BERRIES (V) - 12

Ricotta, Essex Blossom Honey
(G,E,Mk,N*,S*)

BELGIAN MILK CHOCOLATE (V) - 11

Vanilla Ice Cream, Crushed Candied Pecans
(G,E,Mk,N*,S*)

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)

'BANG BANG'

All Served with Sweet Chilli Mayo, Toasted Peanuts, Chilli & Spring Onions

(N*,P*,Se*,E*)

HALLOUMI (V) - 14

(Mk)

CAULIFLOWER (V/VE*) - 12

CHICKEN - 14

(G)

FRENCH TOAST

SAVOURY

MELTED MATURE CHEDDAR - 11

Roasted Chorizo Picante, Saffron Aioli, Parsley
(G,E,Mk,N*,S*)

BRITISH STREAKY BACON - 13

Free Range Fried Egg, Chive
(G,E,Mk,N*,S*)

CREAMY MUSHROOMS - 12

Crispy Onions, Tarragon
(G,E,Mk,N*,S*)

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*)

CHEFS CHOICE

PAN FRIED TIGER PRAWNS - 15

Garlic & Chilli Butter, Parsley, Lemon, Toasted Baguette
(G*,C,Mk*,Sd*)

ROSLIN SOURDOUGH BUN BLT - 16

British Bacon, Tomato, Pickled Onions, Mayo, Skinny Fries
(G*,E*,Sd*)

EXTRAS

BRITISH CUMBERLAND SAUSAGE - 3.5

(G,Sd)

BRITISH STREAKY BACON - 2

SMOKED SALMON - 3.5

(F)

GRILLED GREEK HALLOUMI (V) - 2.5

(Mk)

GRILLED TOMATO (V/VE) - 2.5

MUSHROOMS (V/VE) - 2

(Mk,Sd)

AVOCADO (V/VE) - 2.5

FREE RANGE EGG (V) - 2.5

(E)

BAKED BEANS (V/VE) - 2

HASHBROWNS (V) - 2

SOURDOUGH (V/VE) - 2.5

(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



ROSLIN BEACH
HOTEL

HOT DRINKS

COFFEE	£
Flat White	4.7
Americano	4.4
Decafe Americano	4.4
Cappuccino	4.8
Espresso (Single)	3.5
Espresso (Double)	5.0
Latte	5.0
Macchiato	4.5
Mocha	5.0
Liqueur Coffee	9.0
Ice Latte	5.0

HOT CHOCOLATE

Hot Chocolate with Cream & Marshmallows	5.70
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TEA

Pot of English Breakfast for 1	3.70
Pot of English Breakfast for 2	6.20

SPECIALITY TEA

	£
Earl Grey	4.40
Darjeeling	4.40
Assam	4.40
Ceylon O.P	4.40
Indian Spiced Chai	4.40
Peppermint	4.40
Camomile Flowers	4.40
Fruit Tea	4.40
Pinhead Gunpowder	4.40
Jasmine with Flowers	4.40
Lemon & Ginger	4.40

SYRUPS	1 SHOT
Vanilla	80p
Caramel	80p
Hazelnut	80p

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

FRENCH MARTINI - 12

Smirnoff Vodka, Chambord, Raspberry Liqueur,
Pineapple Juice

NEGRONI - 14

Gin, Campari, Martini Rosso

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

SOFT DRINKS

	£
J20	3.00
Red Bull	3.00
Tomato Juice	3.00
Orange Juice	3.00
Cranberry Juice	3.00
Pineapple Juice	3.00
Apple Juice	3.00
Florida Orange	3.00
Coca Cola	2.75
Diet Coke	2.75
Lemonade	2.75
Still Water Bottle (250ml)	3.00
Still Water Bottle (750ml)	6.00
Sparkling Water Bottle (250ml)	3.00
Sparkling Water Bottle (750ml)	6.00
Fruit Shoot	2.00
Fever Tree Tonic	3.00
Fever Tree Slimline Tonic	3.00
Fever Tree Lemonade	3.00
Fever Tree Mediterranean	3.00
Fever Tree Elderflower	3.00
Fever Tree Spiced Orange Ginger Ale	3.00
Fever Tree Aromatic	3.00
Fever Tree Ginger Beer	3.00
Fever Tree Ginger Ale	3.00
Bottle Green Sparkling Elderflower	3.50
Appletiser	3.50
Elderflower Cordial	1.00
Choice of Fruit Cordials	1.00

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