

ROSLIN SUNDAY 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
(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

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

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)

ROSLIN ROAST OF THE DAY - 30

Served with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables & Gravy
(Ce,G,E,Mk,Mu,S,Sd*)

SIDES

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

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

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

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

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

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

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

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> <i>Anko Malbec</i>	12	14	36 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

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

SPIRITS

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	ABV	£
<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

WHISKY

<i>Jack Daniel's</i>	40.0%	5.50
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VODKA

<i>Smirnoff</i>	37.5%	5.25
<i>Grey Goose</i>	40.0%	8.00

RUM

<i>Morgan Spiced</i>	35.0%	5.25
<i>Bacardi</i>	37.5%	5.25

BRANDY

<i>Courvoisier</i>	40.0%	5.50
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ALES & LAGER

	ABV	Pint	Half
DRAUGHT			
<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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