

Welcome to the Roslin and our new February winter menu. As always we spend time sourcing the best and finest ingredients from around our shores. We use sustainable species of fish and all our meat is traceable. January is also the season for game, which is included in some of the dishes on the menu. All our food is cooked to order so there may be delays on busier lunch and evening services. We hope you enjoy our new menu. Regards, Wayne and the Team



## **TO START**

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### **Roslin Bread Basket**

With garlic and herb butter  
£1.95

### **Soup of the day**

Roslin Homemade soup of the day  
£4.50

### **Black Pudding & Bacon**

With poached egg and rosti potato  
£5.95

### **Trealy Air Dried Ham**

With homemade piccalilli  
£6.25

### **Southend Pier Whitebait**

Caught just off Southend Pier by Gilsons, a local fishing company, this is the best that I have tasted! Served with Lemon Mayonnaise  
£6.25

### **North Atlantic Plump Prawn Cocktail**

Plump Cold Water Prawns from the Northern Sea with Crispy Iceberg Lettuce served with Mayonnaise, Tomato and Worcestershire Sauce  
£6.95

### **Shetland Salmon Fishcakes**

Two Salmon Fishcakes served with Baby Gem Salad and Cucumber Relish  
£6.95

### **Terrine of Rabbit, Apricot & Pheasant**

With apple and pecan salad, honey and mustard dressing  
£6.95

### **Pigeon**

Two pigeon breasts on a crouton with duck liver pate, baby onions, wild mushrooms and red wine sauce  
£7.95

### **Lobster Cheesecake**

Clotted cream, lemon and lobster cheesecake with spicy sauce  
£8.95

### **Crispy Squid**

Served with ginger, chilli and coriander  
£8.95

## MEAT FROM THE GRILL

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All our beef is hand selected from our Highland and Aberdeen Angus breed of cattle from our supplier in Speyside, Scotland. We hang it ourselves for a minimum of 21 days to achieve the right tenderness and flavour.

### 9oz Scottish Rib Eye

£19.95

### 9oz Aberdeen Angus Sirloin

£21.95

### 9oz Scottish Sirloin

£19.95

### 9oz Aberdeen Angus Rib Eye

£21.95

### 8oz Scottish Fillet

£23.95

### 8oz Aberdeen Angus Fillet

(limited availability)

£25.95

*All of the steaks above are served with mushrooms, grilled tomatoes and hand cut chips*

### **Butter and sauces to accompany your meal**

Garlic and parsley butter £1.50, Mushroom and wholegrain mustard £2.25,  
Béarnaise £2.25, Cabernet sauvignon and shallot £2.25, Peppercorn £2.45,  
Blue cheese £2.45

## MEATS

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### Cotswold White Chicken

Served with Jerusalem artichoke puree and wild mushrooms

£15.95

### Medallion of Pork Belly

Rare breed medallion of pork from our farm in Hampshire, slow cooked and served with mustard mash, rich red wine gravy, and a side of crispy onion rings

£16.25

### Calves Liver

Served with cep mushroom sauce, roast shallot and horseradish mash

£16.50

### Braised Beef Oxtails

With winter root vegetables and herbs

£17.50

### Lamb for Two

Roast shoulder of salt marsh lamb, served with creamed mashed potatoes and roast winter vegetables. This dish is for two people sharing

£35.00

## FISH

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### Estuary Caught Cod & Chips

Our Famous Cod and Hand Cut Chips with Homemade Tartare Sauce, Pickled Onion and Gherkin  
£12.95

### Red Gurnard

A superb and totally underrated local fish (white fillet) pan fried served with shrimp toasties and a lemon and nutmeg sauce  
£15.25

### South Coast Scallops

With a spaghetti of vegetables and Scottish Surf Clams  
£21.50

### Whiting

Filleted and pan fried in a dill crumb, with an orange and vanilla reduction  
£14.95

### Grilled Skate

Milford haven skate with cockles, clams, shallots, white wine and thyme  
£16.95

## SALADS

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### Oxford Blue Cheese and Pear Salad

With walnut dressing  
£10.95

### Roslin Chicken Caesar Salad

with Grilled Chicken  
£11.95

### Monmouthshire Air Dried Ham and Wild Boar Salami Salad

With gooseberry relish  
£12.95

### Roslin Caesar Salad

with King Prawns  
£13.95

### Fish of the Day with Salad

Fresh caught fish of the day with salad and new potatoes  
£14.95

## VEGETARIAN

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### Stuffed Courgette

Courgette with provencale vegetables, fresh tomato sauce and blue cheese  
£12.95

### Roslin Triple Veggie

Mixed vegetable curry with rice, stuffed tomatoes and wild mushroom and chestnut cottage pie  
£14.95

## SIDES

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### Coleslaw

£1.95

### Sautéed Spinach

£2.95

### Grilled Vine Tomatoes

£2.95

### Creamed Spinach with Nutmeg

£3.50

### Mushy Peas

£2.95

### Tomato Onion Salad

£2.95

### Selection of Green Vegetables

£3.75

### Selection of Seasonal Vegetables

£3.75

### Hand Cut Chips

£3.50

### Fries

£3.50

### Creamy Mash

£2.50

### House Salad

£3.50

## DESSERTS

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### Selection of Ice Cream and Sorbets

£4.95

### Black Forest Gateau in a Glass

£5.95

### Strawberry and Raspberry Pavlova

£5.95

### Pear Tart Tatin

With Rossi's vanilla ice cream

£5.95

### White Chocolate Pyramid, Raspberry Parfait

£6.25

### Roslin Trio of Desserts

£6.50

### A selection of British Artisan Cheeses

3 types of Cheese £7.95

5 types of Cheese £9.95

(v) – Vegetarian

Some dishes may contain nuts - please inform a member of staff of any allergies.

We proudly serve local British produce.



For your convenience a gratuity of 10% will be added to your bill for the benefit of serving & other staff

All of the service charge here at the Roslin Beach Hotel is distributed fairly between all staff

No monies are kept by the company; this includes tips by credit cards