

**Welcome to the Roslin Beach Hotel and our new winter spring menu.**

*We have structured the menu around a British theme using only the best fresh and seasonal ingredients. We look forward to your comments. Please be aware there may be a minimum delay during busier lunches or dinners as all our food is cooked and prepared in our kitchens from fresh.*

## STARTERS

### SOUPS

---

Freshly prepared and homemade Roslin soup of the day	£4.50
Devon Crab and lobster soup	£5.95
Brown onion and ale soup with mature cheddar crouton	£4.95

### FISH

---

Smoked Loch Fyne haddock and dill fishcakes with lemon and spinach cream sauce	£5.95
Prawn & crayfish cocktail presented with crisp iceberg & marie rose sauce	£6.95
Selected Brixham crab with a layered avacado gateaux	£7.95
Mattacks smoked salmon, served with brown bread, cracked pepper, lemon & caper, and a shallot dressing to accompany	£7.95
Pan fried king scallops and Norfolk dry cured bacon dressed with fresh tomato sauce	£8.95

### MEAT

---

Maldon Pigeon breasts fanned in a port reduction with beetroot, orange & herbs	£6.95
Terrine of ham hock in cider, with a kitchen diced piccalilli dressing	£7.50

### VEGETARIAN

---

Shropshire blue cheese with a rocket salad, dressing and port reduction	£6.95
Wild mushroom and leek egg pots with smoked applewood cheese and warm bread	£6.95

## MAIN COURSES

### FISH SELECTION

---

Estuary caught cod, served with chips, a tartar sauce and lemon	£11.95
Shetland diced salmon and Irish mussel stew, with a hint saffron	£14.95
Milford Haven skate wing, roasted and topped with a caper and prawn butter, served with new potatoes and garnish	£14.95
Isle of Wight wild sea bass, pan fried with cabbage parcels of diced winter vegetables and a seasoned basil reduction	£17.50

*Please note, some fish may contain small bones*

### MEAT SELECTION

---

The Roslin braised steak and kidney pudding, served with roast root vegetables and a rich gravy	£12.95
Medallions of Welsh lamb with cepe mushrooms in white wine and leek crumble	£14.95
British pasture oxtails in herbed breadcrumbs, sided with creamed and buttered cabbage & horseradish mash	£14.95
Dutch calves liver with Norfolk dry cure bacon in a red wine jus, with roasted red onions and green peppercorn mash	£15.95
Atherstone Lodge saddle of roasted venison, with garlic & mature cheddar potatoes and a spiced cranberry relish	£16.95
Label Anglais local free range chicken braised in white wine, served with spring onion & herb dumplings, and new potatoes	£14.95

## FROM THE GRILL

---

Welsh larder; kitchen prepared lamb cutlets	£14.95
A prime cut of tender scotch sirloin of beef matured for 21 days (9 oz)	£18.95
Scotch rib eye steak, selected for fine flavour (9 oz)	£17.95
Scotch fillet steak, chef prepared and grilled to perfection (8 oz)	£22.50
Accompanying sauces: peppercorn, diane, blue cheese, red wine & shallot or bearnaise	£1.95

*All of the above cooked to order, served with grilled mushrooms, tomatoes & chips*

## VEGETARIAN (V)

---

Tower of layered vegetables with a creamed celeriac sauce (carrots, peppers, celery, mushrooms, tomatoes, courgettes)	£12.95
Green bean, broccoli and pea risotto with parmesan and salad garnish	£12.50
Welsh crumbled goat cheese and tomato omelette, served with french fries	£10.95
Penne pasta in a creamy wild mushroom sauce, with matured English cheddar and garnish	£11.95

## SALADS

---

Dressed caesar salad with a choice of freshly grilled chicken or king prawns	£11.95
Pancetta, avocado and oxford blue cheese mixed salad	
starter	£5.95
main course	£11.95

## SIDE DISHES

---

Selection of the week's seasonal vegetables	£3.50	Roslin beach house salad	£3.50
Selection of green vegetables	£3.50	Traditional chips	£3.50
Fresh garden peas	£1.95	French fries	£3.50
Mushy peas	£1.95	Mashed potato	£3.50
Green beans & shallots	£3.50	Buttered new potatoes	£2.95
Wilted spinach	£3.50		

## DESSERTS

---

Traditional British treacle pudding with Rossi's ice cream	£5.50
Rhubarb crumble topped with English custard	£4.95
White chocolate and carrot cake	£5.95
Selection of ice creams or sorbets	£4.95
Banana egg custard with stem ginger cream brandy snaps	£5.25
Selected British cheese board, served with celery, grapes and chutney	£8.95

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

*(v) Denotes meat free dishes.*

**We proudly serve local British produce.**



a discretionary 10% service charge will be added to your bill.

## LIQUEURS & SHERRIES

---

Amaretto disaronno	£2.75 or £5.00
Baileys	£3.00 or £6.00
Benedictine	£2.75 or £5.00
Bristol Cream	£2.50 or £5.00
Cointreau	£2.75 or £5.00
Croft Sherry	£2.50 or £5.00
Drambuie	£2.75 or £5.00
Grand Marnier	£2.50 or £5.00
Tia Maria	£2.75 or £5.00

## AFTER DINNER DRINKS

---

Chivas Regal	£3.50 or £7.00
Jack Daniels	£2.50 or £5.00
Glenfiddich 12 yr old	£3.95 or £7.90
Glenfiddich 18 yr old	£5.95 or £11.90
Johnnie Walker Black Label	£3.50 or £7.00
Calvados	£2.80 or £5.60
Martell VSOP	£5.95 or £11.90
Remy Martin VSOP	£3.95 or £7.90
Janneau Armagnac VSOP	£5.95 or £11.90