



WELCOME TO OUR AWARD WINNING AA ROSETTE RESTAURANT



Appetisers

Bread Board (V) – 2

Castelvetroano Olives (V) – 3

Starters

Spring Pea & Garden Mint Soup (V) – 6

Roslin Prawn Cocktail, Malibu Compressed Pineapple, Avocado Purée, Texture of Baby Gem – 9

Ham Hock & Rabbit Terrine, Piccalilli – 8

Seared Wood Pigeon, Cep Soil, Pickled Girolles, Roasted Artichokes, Blueberry Gel - 10

Beetroot Cured Salmon, Lemon Gel – 8

Salt Baked Celeriac, White Stilton, Walnut Cranberry Dressing (V) – 8

Pan Fried Scallops, Cauliflower Purée, Crispy Pancetta, Black Pudding – 12

Main Course

Roasted Lamb Rack, Sweetcorn Purée, Hickory Smoked Rosti, Lamb Shoulder Croquette, Mangetout, Peas, Wild Garlic, Mint Jus – 27

Roast Venison Cannon, Blackberry Purée, Parmentier Potato, Glazed Shallot, Kale, Red Wine Jus – 25

Pan Fried Monkfish, Coconut Braised Rice, Lime and Ginger Gel, Burnt Mango, Chilli and Mango Salsa - 26

Pan Fried Seabass, Butternut Squash Fondant, Pea Purée, Saffron & Clam Pearl Barley, Squid Ink Mayo - 24

Slow Cooked Braised Beef Tender, Parsley Mash, Crispy Bone Marrow, Roasted Artichokes, Horseradish Jus – 23

Pork Tenderloin, Mustard Gel, Braised Red Cabbage, Roasted Chantenay Carrots, Balsamic Pearls, Celeriac & Apple Rosti – 24

Juniper Crusted Duck Breast, Blackberry Mash, Roast Parsnip, Pickled Kohlrabi, Smoked Tarragon Cream - 25

Chargrilled Cauliflower, Potato Gnocchi, Kale, Salsa Verde (V) – 16

From our Grill

Our 28Aged Day Steaks are cooked to your choice. Served with Seasonal Garnish, Watercress, Choice of Potato

8oz Aberdeen Angus Fillet – 27

10oz Highland Scotch Sirloin Steak – 26

10oz Aberdeen Angus Ribeye Steak – 26

Seasonal Vegetables, Sauces & Sides

Roasted Beetroot, Goats Curd – 4

Pea A la Francaise – 3

Blue Cheese Sauce – 2

Skinny Fries – 3

Creamed Potatoes – 4

Peppercorn Sauce – 2

Triple Cooked Chips – 4

Side Salad – 4

Red Wine Jus – 2

Mixed Greens – 4

Dauphinoise Potatoes – 4

Béarnaise Sauce – 2

Prices include VAT. All our Beef is matured for a minimum of 28 days to achieve the right tenderness & flavour. As always, we spend time sourcing the best and finest ingredients from around our shores and beyond.

All our food is cooked to order, therefore cooking times may vary. If you have any food allergies, please inform a member of staff, as we have additional information and options for you.

Please be aware that while we do our best to remove them, some fish dishes may contain small bones. Some Game dishes may contain lead shot.

An optional service charge of 10% will be added to your bill. The Roslin is also available for meetings, events, parties and private dining.

Visit roslinhotel.com/occasions or contact info@roslinhotel.com to enquire.