

THE ROZEL

— PUB & DINING —

APPETISERS	QUAIL & BLACK PUDDING MINI SCOTCH EGGS (4)	4
	TOMATO, BASIL & RED ONION BRUSCHETTA (V)	3
	CAJUN TORTILLA CHIPS & GUACAMOLE (V)	3
	PARMESAN RISOTTO BALLS, CREAM CHEESE & DILL DIP (4) (V)	4
	ROASTED SPICY SWEET POTATO SKINS, BLUE CHEESE DIP (V)	3
SOUPS	COUNTRY STYLE TOMATO & BASIL SOUP & CRUSTY BREAD (V, GF)	5
	SHELLFISH BISQUE, PRAWN FRITTER	8
STARTERS	COUNTRY STYLE LAMB TERRINE & PORT SOAKED PRUNES (GF)	7
	SMOKED MACKEREL PATÈ & PICKLED VEGETABLE SALAD (GF)	6
	CALAMARI & GARLIC MAYONNAISE	7
	TRUFFLED WOODLAND MUSHROOMS, TOASTED BRIOCHE, POACHED EGG (V)	7
	POTTED DUCK, HOMEMADE PICCALILLI & SOURDOUGH BREAD	6
	DEEP FRIED GOATS CHEESE SALAD & SWEET CHILLI DIP (V)	7
	HOME MADE CRAB CAKES, ROCKET & LEMON MAYONNAISE	7

(V) DENOTES SUITABLE FOR VEGETARIAN
(GF) DENOTES GLUTEN FREE OPTION AVAILABLE
PLEASE ADVISE OF ANY DIETARY REQUIREMENTS AT THE TIME OF ORDER.

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MAIN COURSE	28 DAY AGED RIB EYE STEAK, CHERRY TOMATOES, ,FLAT CUP MUSHROOM & TRIPLE COOKED CHUNKY CHIPS <i>(GF)</i>	17
	ADD PEPPERCORN OR STILTON SAUCE	1
	TOAD IN THE HOLE	13
	SLOW ROASTED PORK BELLY, BUBBLE & SQUEAK, ROASTED APPLE, PORK GRAVY <i>(GF)</i>	13
	CHICKEN KIEV, PARSLEY MASHED POTATOES & SEASONAL VEGETABLES	13
	GRILLED AROMATIC LAMB CHOPS, POTATO GRATIN, MINT YOGHURT & GREEN BEANS <i>(GF)</i>	14
	JERSEY CRAB LINGUINE, FRESH LIME, CHILLI, GARLIC & PARMESAN	13
	CIDER BATTERED COD, CHUNKY CHIPS, MUSHY PEAS, TARTAR SAUCE	12
	LOBSTER MAC & CHEESE, GARLIC BREAD, SALAD	14
	SLOW ROASTED VEGETABLE AND FETA CHEESE TART, TOSSED SALAD AND HOMEMADE BASIL PESTO <i>(V)</i>	12
SHARERS FOR 2	THE FISHERMAN'S' PLATTER	
	PRAWN SKEWERS, CRISPY COD, GAMBAS, PRAWN COCKTAIL, CAJUN SQUID, SHELLFISH BISQUE, LEMON AND GARLIC DIP	22
	THE FARMERS BOARD	
	LAMB CUTLETS, PORK SAUSAGES, BBQ PORK RIBS, GRILLED CHICKEN BREAST, CHUNKY CHIPS, SALAD, BBQ SAUCE & GARLIC DIP <i>(GF)</i>	22
SALADS	PEAR & WALNUT, CARAMELIZED GOATS CHEESE & BALSAMIC <i>(V, GF)</i>	11
	CAESAR SALAD, CHICKEN BREAST OR PRAWNS <i>(GF)</i>	13

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SNACKS & SANDWICHES

½ LB BURGER, EMMENTAL, BACON, MAYO, BRIOCHE BUN, CHUNKY CHIPS, PICKLES	12
SLOW BRAISED PULLED PORK, APPLE SAUCE, CIABATTA	7
TRIPLE DECKER BACON, LETTUCE & TOMATO	7
CORONATION CHICKEN ON SOURDOUGH & SALAD	7
OVEN BAKED POTATO, OAK SMOKED SALMON & CRÈME FRAICHE (V)	7

SIDES

CRUSTY BREAD	1
BREADED MUSHROOMS, GARLIC DIP	3
BEER BATTERED ONION RINGS	3
MIXED LEAF SALAD	2
BABY LEAF SPINACH, GARLIC BUTTER	4
TRIPLE COOKED CHUNKY CHIPS	3

DESSERTS

JERSEY BLACK BUTTER PUDDING, VANILLA ICE CREAM, TOFFEE SAUCE	6
DARK CHOCOLATE & WALNUT BROWNIE, CHOCOLATE SAUCE & CHOCOLATE ICE CREAM	6
VANILLA PANNACOTTA WITH STRAWBERRY COMPOTE, SHORTBREAD	6
RED BERRY SUNDAE	6
SUMMER FRUIT PAVLOVA	6
CHEESEBOARD, CHUTNEY, BREADS (CHEDDAR BLACK WAX, BRIE, STILTON, ST MAURE GOATS CHEESE)	8