

THE ROZEL

PUB & DINING

NIBBLES

Wholegrain Mustard Pigs in Blankets £6 Salted Pork Poppers £6 Mixed Marinated Olives £6 Breads & Oils £6

STARTERS & SNACKS

Half Pint Of Crevettes , Seaweed Butter, Brown Bread (gf)	£10
Ham Hock & Mustard Terrine , Pickled Baby Vegetables	£12
Calamari , Paprika Dust, Lemon Mayo (gf)	£12
Potted Mackerel Rilette , Dill Cucumber, Grilled Sourdough (gf)	£13
Deep Fried Whitebait , Garlic Mayo	£10
Roasted Pickled Beetroot & Goats Cheese Salad , Aged Balsamic (v)	£11
Pea & Mint Soup (gf) (v) (vg) (Add a Ham Hock Sandwich On Sourdough)	£9 £5

MAIN COURSE

Slow Cooked Lamb Shank , Buttered Mash, Minted Red Wine Jus, Salsa Verdi	£28
Rozel Beef Burger , Brioche Bun, Baby Gem, Gherkin, Tomato, Red Onion, Relish, Chips Add Bacon Or Cheese	£17 £2
Fish & Chips , Mushy Peas, Chunky Chips, Tartare (gf)	£18
Lobster Mac & Cheese , Toasted Garlic Sourdough	£18
Pie Of The Day Steak & Ale, Wholegrain Mustard Mash, Onion Jus	£21
Vegan Tofu, Sweet Potato & Spinach Pie Wholegrain Mustard Mash, Vegan Jus (vg)	£21

DESSERTS

Sea Salted Chocolate Tart , Chocolate Crumb, Vanilla Ice Cream	£9
Warm Red Wine Poached Pear , Vanilla Bean Chantilly, Cinnamon Oat Crumb	£9
Cheese & Biscuits , Celery, Grapes, Chutney	£12

SHARING BOARDS

Jersey Honey & Truffle Baked Camembert Sourdough	£16
Charcuterie Board Chorizo, Bresaola, Salami, Gorgonzola, Picalilli Mixed Leaf Salad, Olives, Breads (gf)	£26
Fishermans Board Crevettes, Prawn Marie Rose, Whitebait, Oysters, Potted Mackerel, Mixed Leaf Salad, Olives, Breads (gf)	£26

FROM THE GRILL

10oz Sirloin Steak Confit Tomato, Rocket Salad, Chunky Chips Add Peppercorn Sauce	£31 £2
Chateaubriand for two (Please allow 30 minutes) Roasted Vine Tomatoes, Onion Rings, Skinny Fries Peppercorn Sauce, Green Beans Add King Prawns	£75 £4
Grilled Lobster Garlic Butter or Thermidor, Skinny Fries, Salad 1/2 Lobster Whole Lobster	£20 £38

SIDES

Rosemary Salted Chunky Chips	£5
Skinny Fries	£5
Crispy Onion Rings	£5
Buttered New Potatoes	£5
Green Beans & Pickled Shallots	£5
House Salad	£5
Pomme Puree	£5

SEE THE BOARD FOR TODAYS SPECIALS

Hot Winter Spiced Apple Strudel , Honeycomb Ice Cream, Custard	£11
Affogato , Amaretti Biscuits	£9
Ice Cream & Sorbets	£5

(gf) Gluten Free option available, please ask (v) Suitable for vegetarian (vg) Suitable for vegan.

If you have any food allergies or food intolerances please ask about the ingredients in your meal before placing your order. Dishes may contain nut/nut derivatives. Fish dishes may contain bones. Please note that we will add a 10% optional gratuity to your bill, 100% of which will be shared with all the team.

CHAMPAGNE & WINES

CHAMPAGNE

Veuve Cliquot, Yellow Label Brut			75cl	£77.00
Moet Chandon, Rosé Imperial				£77.00
Forget Brimont, Premier Cru				£53.00

SPARKLING

Prosecco Brut, Ponte Di Rialto, Italy		1/4 bt	75cl	£27.00
		£12.50		

WHITE

	175 ml	250 ml	75cl	
Sauvignon Blanc, Chile	£6.20	£7.90		£21.00
Pinot Grigio Italia, Italy	£6.50	£7.90		£22.00
Chardonnay, France	£6.90	£8.50		£25.00
Sauvignon Blanc, Marlborough Mirror Lake New Zealand	£8.60	£9.90		£29.00
Muscadet De Servre Et Maine, Chateau Cassemichere, France				£28.00
Macon Lugny, Les Genievres, Louis Latour, France				£33.00
Sancerre, Domaine Du Pre Semele				£38.00
Petit Chablis, Simonnet-Febvre	£11.50	£13.50		£39.00
Pouilly-Fume, Les Charmes, Domaine Chatelain, France				£37.00
Pouilly- Fuisse, Daudet Naudin 2019, France				£49.00

RED

	175 ml	250 ml	75cl	
Cabernet-Sauvignon, Norte Chico Chile	£6.20	£7.90		£21.00
Merlot, France	£7.10	£8.30		£24.00
Malbec, Kaiken Argentina	£8.30	£9.90		£29.00
Cabernet Shiraz, Australia	£7.10	£8.70		£24.00
Primitivo, Italy				£27.00
Chateau Puyfromage, France				£28.00
Cotes Du Rhone Villages, Les Coteaux, Boutinot, France				£29.00
Marques De Caceres, Crianza Rioja Spain				£30.00
Valpolicella, Italy				£30.00
Chianti Classico, Brolio Italy				£36.00
Chateau Vieux Cardinal, Pomerol 2018				£43.00
Muga Reserva, Rioja Spain				£41.00
Chateau Cissac, Haut Medoc, France				£42.00
Châteauneuf Du Pape, France 2018				£52.00

ROSÉ

	125 ml	175 ml	250 ml	75cl	
Côtes De Provence, Sables D'azur		£8.30	£9.90		£29.00
Sancerre, Domaine Du Pre Semele					£38.00

DESSERT

Sauternes, Perle di Arche	£8.50				£29.00
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