

# THE ROZEL

— PUB & DINING —

<b>STARTERS/SMALLER PLATES</b>	<b>CRISPY CHILLI BEEF</b> , EGG NOODLE SALAD, SWEET CHILLI, SESAME SEEDS	10.95
	<b>HAND DIVED SCALLOPS</b> , CURRIED CAULIFLOWER PUREE, HAZELNUT PICKLED APPLE	12.95
	<b>CRISPY TRUFFLE &amp; HONEY GOATS CHEESE</b> , BEETROOT TEXTURES, CANDIED PECANS	9.95
	<b>BUTTERNUT SQUASH SOUP</b> , SOYA TOASTED PUMPKIN SEEDS SOURDOUGH (VG)	7.95

<b>MAINS / LARGER PLATES</b>	<b>ROAST SIRLOIN OF BEEF</b> , HORSERADISH SAUCE	18.95
	<b>BRAISED LAMB SHANK</b> , MINT GRAVY	17.95
	BOTH SERVED WITH ROAST POTATOES, MASH, YORKSHIRE PUDDING, HONEY ROAST CARROTS, PARSNIPS, SEASONAL VEGETABLES <b>ADD CAULIFLOWER CHEESE</b>	5.50
	<b>MUSHROOM &amp; CHICKPEA WELLINGTON</b> , VEGAN GRAVY (VG)	16.95
	<b>BEEF BURGER</b> , BRIOCHE BUN, TOMATO, LETTUCE, GHERKINS, RED ONION, CHEESE, CHUTNEY, CHIPS	17.00
	<b>BATTERED COD &amp; CHIPS</b> , PEAS, LEMON, TARTARE SAUCE	17.00

<b>SIDES</b>	<b>TRUFFLE &amp; PARMESAN CHIPS</b>	6.50
	<b>MIXED SALAD</b>	4.95
	<b>CHIPS</b>	5.50
	<b>SKINNY FRIES</b>	5.50
	<b>SEASONAL VEGETABLES</b>	6.00
	<b>GARLIC BUTTER / PEPPERCORN SAUCE</b>	1.95

<b>DESSERT</b>	<b>CHOCOLATE DELICE</b> , THYME INFUSED SALTED CARAMEL, CHOCOLATE CRUMBLE, ARTICHOKE ICE CREAM	9.00
	<b>MANGO TART</b> , PASSION FRUIT CREMEUX, COCONUT SORBET	8.50
	<b>TEXTURES OF PEAR</b> , POACHED PEAR, PEAR SORBET, PEAR CRISPS, SPICED CRUMBLE	7.50
	<b>3 CHEESEBOARD</b> , GRAPES, CELERY, CRACKERS, CHUTNEY	9.50

**TEA & COFFEE** A FULL RANGE OF HOT DRINKS ARE AVAILABLE.  
PLEASE ASK FOR THE FULL LISTING IF NEEDED.

DAIRY-FREE MILKS AVAILABLE.

(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.  
DISHERS MAY CONTAIN NUT/NUT DERIVATIVES. FISH DISHERS MAY CONTAIN BONES.

PLEASE NOTE THAT WE WILL ADD A 10% OPTIONAL GRATUITY TO YOUR BILL FOR TABLES OF 6 OR MORE, 100% OF WHICH WILL BE SHARED WITH ALL THE TEAM.

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CHAMPAGNE				75 C L
VEUVE CLIQUOT, YELLOW LABEL BRUT				£75.00
MOET CHANDON, ROSÉ IMPERIAL				£75.00
FORGET BRIMONT, PREMIER CRU				£49.00
SPARKLING				1/4 BT 75 C L
PROSECCO BRUT, PONTE DI RIALTO, ITALY				£11.50 £25.00
WHITE				175 M L 250 M L 75 C L
SAUVIGNON BLANC, CHILE				£5.90 £7.50 £20.00
PINOT GRIGIO ITALIA, ITALY				£6.20 £7.90 £21.00
CHARDONNAY, FRANCE				£6.90 £8.10 £25.00
SAUVIGNON BLANC, MARLBOROUGH MIRROR LAKE NEW ZEALAND				£7.70 £9.50 £27.00
MUSCADET DE SERVRE ET MAINE, CHATEAU CASSEMICHERE, FRANCE				£27.00
MACON LUGNY, LES GENIEVRES, LOUIS LATOUR, FRANCE				£33.00
SANCERRE, DOMAINE DU PRE SEMELE				£38.00
PETIT CHABLIS, SIMONNET-FEBVRE				£9.50 £11.90 £39.00
POUILLY-FUME, LES CHARMES, DOMAINE CHATELAIN, FRANCE				£37.00
POUILLY- FUISSE, DAUDET NAUDIN 2019, FRANCE				£49.00
RED				175 M L 250 M L 75 C L
CABERNET-SAUVIGNON, NORTE CHICO CHILE				£5.90 £7.50 £20.00
MERLOT, FRANCE				£6.90 £7.90 £23.00
MALBEC, KAIKEN ARGENTINA				£8.30 £9.90 £28.00
CABERNET SHIRAZ, AUSTRALIA				£6.90 £8.70 £24.00
PRIMITIVO, ITALY				£26.00
CHATEAU PUYFROMAGE, FRANCE				£27.00
COTES DU RHONE VILLAGES, LES COTEAUX, BOUTINOT, FRANCE				£28.00
MARQUES DE CACERES, CRIANZA RIOJA SPAIN				£29.00
VALPOLICELLA, ITALY				£29.00
CHIANTI CLASSICO, BROLIO ITALY				£35.00
CHATEAU VIEUX CARDINAL, POMEROL 2018				£41.00
MUGA RESERVA, RIOJA SPAIN				£39.00
CHATEAU CISSAC, HAUT MEDOC, FRANCE				£42.00
CHÂTEAUNEUF DU PAPE, FRANCE 2018				£52.00
ROSÉ				125 M L 175 M L 250 M L 75 C L
CÔTES DE PROVENCE, SABLES D'AZUR				£8.30 £9.90 £28.00
SANCERRE, DOMAINE DU PRE SEMELE				£36.00
DESSERT				
SAUTERNES, PERLE DI ARCHE				£8.50 £29.00