

# THE ROZEL

— PUB & DINING —

STARTERS/SMALLER PLATES	<b>CRISPY CHILLI BEEF</b> , EGG NOODLE SALAD, SWEET CHILLI, SESAME SEEDS	10.95
	<b>JERSEY CRAB</b> , DILL CREME FRAICHE, PEA PANNACOTTA, GIN INFUSED CUCUMER, WILD PUFFED RICE, PICKLED RADISH	11.50
	<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
TO SHARE	<b>BREADBOARD</b> , HOUMOUS, OLIVES, OLIVE OIL	9.50
	<b>CHARCUTERIE BOARD</b> , MEAT SELECTION, CHARGRILLED ARTICHOKE, TOMATO PESTO, CHEESES, BREADSTICKS	16.95
	<b>OYSTERS</b> SHALLOT VINAIGRETTE	13.50 (6) OR 20.25 (9)
MAINS / LARGER PLATES	<b>PAN SEARED DUCK BREAST</b> , CONFIT LEG FAGGOT, DAUPHINOISE CHICORY, CHERRY JUS	26.95
	<b>TRIO OF LAMB</b> , ROASTED LAMB RUMP, LAMB KOFTA, MINI SHEPHERDS PIE, PEAS, ASPARAGUS, CARAMELISED SHALLOTS, MINT JUS	25.95
	<b>JERSEY CRAB &amp; PRAWN LINGUINE</b> , CHILLI, GARLIC, CORIANDER, GARLIC BREAD	23.95
	<b>CURRIED CAULIFLOWER STEAK</b> , ISRAELI COUS COUS, SALTED CASHEWS, PICKLED GOLDEN RAISIN, CHIMICHURRI (VG)	18.95
	<b>BATTERED HADDOCK &amp; CHIPS</b> , PEAS, LEMON, TARTARE	18.00
	<b>BEEF BURGER</b> , BRIOCHE BUN, TOMATO, LETTUCE, GHERKINS, RED ONION, CHUTNEY, CHIPS	17.00
	<b>ADD CHEESE</b>	2.00
	<b>CATCH OF THE DAY</b> , SEE THE SPECIALS BOARD	
STEAKS	<b>10OZ RIBEYE</b>	29.00
	<b>CHATEAUBRIAND</b> (FOR 2), PLEASE ALLOW 20 MINUTES	75.00
	ABOVE WITH CHIPS, TOMATO & MUSHROOM	
	<b>PLUS CHEF'S SPECIALS BOARD</b>	
SIDES	<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

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— PUB & DINING —

<b>DESSERT</b>	<b>RUBY PARFAIT</b> , RUBY CHOCOLATE, POACHED RHUBARB, CANDIED PISTACHIOS MILK CRISPS	8.50
	<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.

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**WINES** OUR 'WINE CELLAR' IS PRETTY WELL STOCKED. JUST ASK.

**AFTER DRINKS** ASK FOR OUR RANGE OF BRANDIES, WHISKIES, RUMS AND LIQUEURS.

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**OUR SUPPLIERS** WE SOURCE OUR FOOD FROM LOCAL SUPPLIERS, WHEREVER POSSIBLE –  
WHICH MAKES OUR FOOD FRESHER, BETTER FOR THE LOCAL ECONOMY,  
AND GREAT FOR THE ENVIRONMENT.

PROUD TO SERVE TRULY LOCAL FOOD, FROM THESE FANTASTIC BUSINESSES:

JERSEY DAIRY, DUNN ROSS FISHERIES, VALLEY FOODS, FUNGI DELECTI,  
FOX TRADING, PETIT MENAGE FARM, WOODLAND FARM BUTCHER,  
JERSEY OYSTER COMPANY.

(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.