THE ROZEL

STARTERS/SMALLER PLATES	SEARED SCALLOPS, ROAST BUTTERNUT SQUASH PURÉE, CRISPY PROSCIUTTO CRUDO, CAPER BEURRE NOISETTE, LEMON BALM	12.95
	CRAB RAVIOLO, Fresh Crab, Mascarpone, Lemon Zest, Chives, Citrus Butter Sauce, Parmesan Tuile, Tarragon Oil, Micro Herbs	13.25
	TWICE-BAKED CHEESE SOUFFLÉ, TRIPLE CHEESE SAUCE (MATURE CHEDDAR, GRAND PADON, GOAT CHEESE)	11.95
	PHILIPPINE BEEF TAPA, GARLIC RICE, EGG YOLK, SOY-CALAMANSI DRIZZLE	12.95
	SOUP OF THE DAY, CHUNKY BREAD	7.75
TO SHARE	FOCACCIA, HOUSE-BAKED, SUN-DRIED TOMATO PESTO, MIXED OLIVES	8.50
	CHARCUTERIE BOARD, Prosciutto Crudo, Mild Salami, Chorizo, Parmesan, Brie de Meaux, Mixed Marinated Olives, Caramelised Onion Chutney, House Focaccia	19.95
	OYSTERS - ROCKEFELLER Herb-Parmesan Crumb, Parsley & Shallot (6)	19.50
	OYSTERS - NATURAL Tabasco, Red Wine Vinegar, Shallot (6)	16.50
MAINS / LARGER PLATES	ROAST SIRLOIN OF BEEF, HORSERADISH SAUCE OR ROAST OF THE DAY, SEE THE SPECIALS BOARD	18.95 17.95
	BOTH SERVED WITH ROAST POTATOES, MASH, YORKSHIRE PUDDING, HONEY ROAST CARROTS, PARSNIPS, SEASONAL VEGETABLES ADD CAULIFLOWER CHEESE	5.50
	SLOW-BRAISED LAMB SHANK, DAUPHINOISE, TURNIP, CRISPY PROSCIUTTO, LAMB JUS	25.65
	FISH PIE, Fresh Cod, Smoked Haddock, Salmon, Baby Prawns, Pommes Duchesse, Buttered Peas	19.95
	SEA BREAM FILLET, PAN-SEARED SEA BREAM, CRAB CRUSHED POTATOES, BUTTERED GREEN VEGETABLES	23.95
	ALE-BATTERED COD, TRIPLE-COOKED CHUNKY CHIPS, MINTED MUSHY PEAS, TARTARE SAUCE	18.95
	ROZEL BEEF BURGER, ISLAND BUN, TOMATO, LETTUCE, GHERKINS, ONION RINGS, BURGER MAYONNAISE, TRIPLE-COOKED CHUNKY CHIPS ADD CHEESE	17.50 2.00
	HALLOUMI BURGER, ISLAND BUN, TOMATO, LETTUCE, GHERKINS, FLAT CAP MUSHROOM, MUSTARD MAYONNAISE	17.50
	AUTUMN GARDEN STUFFED SQUASH, SEASONAL VEGETABLES, LENTIL MUSHROOM STUFFING, ROASTED GARLIC & MUSHROOM VELOUTÉ	20.95



ALLERGENS

(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.

CATCH OF THE DAY, SEE THE SPECIALS BOARD

THE ROZEL PUB & DINING —

SIDES	JERSEY ROYALS, BUTTERED NEW POTATOES WITH SEA SALT	4.25
	TRIPLE-COOKED CHUNKY CHIPS, GOLDEN & CRISPY	4.25
	SKIN-ON SKINNY FRIES, LIGHTLY SEASONED	3.50
	GRILLED TOMATO & MUSHROOM, OLIVE OIL, THYME	3.75
	BUTTERED GREEN VEGETABLES, SEASONAL GREENS, HERB BUTTER	3.95
	GARDEN SALAD, MIXED LEAVES, TOMATO, CUCUMBER, HOUSE DRESSING	3.50
DESSERT	STICKY TOFFEE PUDDING, WARM DATE SPONGE, TOFFEE SAUCE, VANILLA ICE CREAM	8.75
	APPLE STRUDEL, Flaky Pastry, Spiced Apples, Sultanas, Cinnamon, Rum & Raisin Ice Cream	9.95
	BERRY TART, Crisp Pastry, Vanilla Pastry Cream, Seasonal Berries, Berry Sorbet	8.75
	CHOCOLATE IN CHOCOLATE, MOUSSE, WHIPPED CREAM, COCOA TUILE	9.75
	3 CHEESEBOARD, GRAPES, CELERY, CRACKERS, CHUTNEY	9.50
	SELECTION OF ICE CREAMS & SORBETS, VANILLA, RUM & RAISIN, BAILEYS, CHOCOLATE, STRAWBERRY, BERRY, PASSION FRUIT, COCONUT, LEMON & BASIL SORBET PER SCOOP	2.75
TEA & COFFEE	A FULL RANGE OF HOT DRINKS ARE AVAILABLE. Please ask for the full listing if needed.	
	DAIRY-FREE MILKS AVAILABLE.	
WINES	Our 'Wine Cellar' is pretty well stocked. Just ask.	_
AFTER DRINKS	ASK FOR OUR RANGE OF BRANDIES, WHISKIES, RUMS AND LIQUEURS.	
OUR SUPPLIERS	WE SOURCE OUR FOOD FROM LOCAL SUPPLIERS, WHEREVER POSSIBLE – WHICH MAKES OUR FOOD FRESHER, BETTER FOR THE LOCAL ECONOMY.	

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.

DISHES MAY CONTAIN NUT/NUT DERIVATIVES. FISH DISHES MAY CONTAIN BONES.

AND GREAT FOR THE ENVIRONMENT.