

THE ROZEL

— PUB & DINING —

SUNDAY LUNCH

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

MAINS / LARGER PLATES

ROAST SIRLOIN OF BEEF , HORSERADISH SAUCE	18.95
OR ROAST OF THE DAY , SEE THE SPECIALS BOARD	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
CATCH OF THE DAY , SEE THE SPECIALS BOARD	



Allergens

IF YOU HAVE ANY FOOD ALLERGIES OR FOOD INTOLERANCES PLEASE VIEW THE ALLERGENS IN YOUR DISH OR ASK YOUR SERVER BEFORE PLACING YOUR ORDER.
DISHES MAY CONTAIN NUT/NUT DERIVATIVES. FISH DISHES MAY CONTAIN BONES.

FOR GROUPS OF 6 OR MORE WE ADD A 10% SERVICE CHARGE. ALL OF IT GOES STRAIGHT TO OUR AMAZING TEAM WHO MAKE YOUR ROZEL EXPERIENCE POSSIBLE

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— 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, 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.

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