

THE ROZEL

PUB & DINING

BLOODY MARY - A LARGE ONE! 10 | MIMOSA 9 | BELLINI 10

SMALLER BRUNCH CLASSICS

EGGS BENEDICT, POACHED EGGS, HAM & HOLLANDAISE ON ENGLISH MUFFIN 10

FLORENTINE, POACHED EGGS, SPINACH & HOLLANDAISE ON ENGLISH MUFFIN 10

ROYALE, POACHED EGGS, SMOKED SALMON & HOLLANDAISE ON ENGLISH MUFFIN 12

FULL ENGLISH BOARD, SMOKED BACON, CUMBERLAND SAUSAGE,
GRILLED TOMATO, BLACK PUDDING, HASH BROWNS, FRIED EGG, MUSHROOMS, BAKED BEANS, TOAST 14

AVOCADO SMASH, SOURDOUGH TOAST, SMASHED AVOCADO, POACHED EGG, CHILLI FLAKES,
HERITAGE TOMATO SALSA 9

BUTTERMILK PANCAKES, BACON & MAPLE SYRUP OR BERRY COMPOTE & CREAM 9

THE ROZEL ROAST - BRUNCH STYLE

ROAST SIRLOIN OF BEEF, SERVED PINK, WITH YORKSHIRE PUDDING, DUCK FAT ROASTIES,
RICH PAN GRAVY 19

THE YORKSHIRE WRAP. SLICED ROAST BEEF, HORSERADISH CREAM, ROCKET, CARAMELISED ONION,
ALL WRAPPED IN A GIANT YORKSHIRE PUDDING 16

MINI ROAST BOWL, A LIGHTER BRUNCH-SIZED PORTION: SLICED BEEF, ROAST POTATOES,
SEASONAL VEG, MINI YORKSHIRE, GRAVY DRIZZLE 12

ROZEL BEEF BURGER, ISLAND BUN, TOMATO, LETTUCE, GHERKINS, ONION RINGS,
BURGER MAYONNAISE, TRIPLE-COOKED CHUNKY CHIPS 17
ADD CHEESE 2

ALE-BATTERED COD, TRIPLE-COOKED CHUNKY CHIPS, MINTED MUSHY PEAS, TARTARE SAUCE 19

WILD MUSHROOM, LENTIL & CHESTNUT WELLINGTON, CRISPY ROAST POTATOES,
SEASONAL GREENS, RICH RED WINE VEGAN GRAVY 19

SIDES TO SHARE

TRUFFLE CAULIFLOWER CHEESE	5	GREEN BEANS	4
HONEY ROAST CARROTS & PARSNIPS	4	GIANT SHARING YORKIE	4

(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.

BIG TABLE, BIG CHEERS! A 10% SERVICE CHARGE IS ADDED FOR 6+ GUESTS, SHARED AMONG THE STAFF WHO KEEP THE GOOD TIMES ROLLING.

THE ROZEL

— PUB & DINING —

DESSERT	PASSION FRUIT CRÈME BRÛLÉE, MINT, ORANGE CRIPS, BLOOD ORANGE SORBET	9.50
	VANILLA & OREO CHEESECAKE, STRAWBERRY, CHOCOLATE SAUCE, STRAWBERRY SAUCE	9.50
	COCONUT PANNA COTTA, MANGO SORBET, TOASTED COCONUT, EARLY SUMMER BERRIES	7.75
	STICKY TOFFEE PUDDING, WARM DATE SPONGE, TOFFEE SAUCE, VANILLA ICE CREAM	8.75
	3 CHEESEBOARD, GRAPES, CELERY, CRACKERS, CHUTNEY	9
	SELECTION OF ICE CREAMS & SORBETS, VANILLA, RUM & RAISIN, BAILEYS, CHOCOLATE, STRAWBERRY, BERRY, PASSION FRUIT, COCONUT, LEMON & BASIL SORBET	2 SCOOPS 6

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.



ALLERGENS

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