

# THE ROZEL

— PUB & DINING —

## MIDWEEK MENU

<b>STARTERS/SMALLER PLATES</b>	<b>JERSEY CRAB ARANCINI</b> , CRISPY CRAB RISOTTO BALLS, LEMON MAYONNAISE, PARMESAN, CHILI FLAKES, MICRO GREENS	12.50
	<b>CHICKEN LIVER PARFAIT</b> , TOASTED BRIOCHE, SWEET AND SOUR BLUEBERRY JUS, MICRO GREENS	10
	<b>ROASTED BEETROOT &amp; GOAT'S CHEESE SALAD</b> , CANDIED WALNUTS, BABY LEAVES, BALSAMIC GLAZE, FRENCH DRESSING	11
	<b>PAN-ROASTED SCALLOPS</b> , JERUSALEM ARTICHOKE VELOUTÉ, TOASTED HAZELNUTS, ORANGE CRIPS, LEMON BALM, PAPRIKA OIL.	13.50
<b>MAINS / LARGER PLATES</b>	<b>FILLET OF SEA BREAM</b> , JERSEY ROYAL, BEURRE BLANC SAUCE, STEAM VEGETABLES, TEMPURA PRAWNS, DILL OIL, LEMON WEDGE	23.50
	<b>SEAFOOD LINGUINE</b> , JERSEY CRAB, KING PRAWN, SQUID, GINGER-GARLIC-LIME AIOLI, CHILLIES, PARMESAN, PARSLEY	23
	<b>ALE-BATTERED COD</b> , TRIPLE COOKED CHUNKY, MINED MUSHY PEAS, TARTARE SAUCE	18
	<b>CHICKPEA &amp; ROAST CAULIFLOWER CURRY</b> , TOMATO-CUMIN MASALA, BASMATI RICE, CRISPY ONION, CORIANDER, GARLIC NAAN	17.50
<b>STEAKS</b>	<b>ROZEL BEEF BURGER</b> , ISLAND BUN, TOMATO, LETTUCE, GHERKIN, BURGER MAYONNAISE, TRIPLE COOKED CHUNKY CHIPS	18
	<b>ADD CHEESE</b>	2
	<b>HALLOUMI BURGER</b> , ISLAND BUN, TOMATO, LETTUCE, GHERKINS, SUN-DRIED TOMATO PESTO, TRIPLE COOKED CHUNKY CHIPS	18
	<b>10OZ RIBEYE STEAK</b> , TRIPLE COOKED CHUNKY CHIPS, MIXED SALAD, CHOICE OF SAUCE - PEPPERCORN, RED WINE, GARLIC BUTTER, STILTON	30
	<b>SALMON STEAK</b> , GRILLED VEGETABLES, JERSEY ROYAL, BASIL AND LEMON DRESSING	24

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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<b>SIDES</b>	<b>JERSEY ROYALS</b> , BUTTERED NEW POTATOES WITH SEA SALT	4.25
	<b>TRIPLE-COOKED CHUNKY CHIPS</b> , GOLDEN & CRISPY	4.25
	<b>SKIN-ON SKINNY FRIES</b> , LIGHTLY SEASONED	3.50
	<b>BUTTERED GREEN VEGETABLES</b> , SEASONAL GREENS, HERB BUTTER	3.95
	<b>GARDEN SALAD</b> , MIXED LEAVES, TOMATO, CUCUMBER, HOUSE DRESSING	3.50

<b>DESSERT</b>	<b>PASSION FRUIT CRÈME BRÛLÉE</b> , MINT, ORANGE CRIPS, BLOOD ORANGE SORBET	9.50
	<b>VANILLA &amp; OREO CHEESECAKE</b> , STRAWBERRY, CHOCOLATE SAUCE, STRAWBERRY SAUCE	9.50
	<b>COCONUT PANNA COTTA</b> , MANGO SORBET, TOASTED COCONUT, EARLY SUMMER BERRIES	7.75
	<b>STICKY TOFFEE PUDDING</b> , WARM DATE SPONGE, TOFFEE SAUCE, VANILLA ICE CREAM	8.75
	<b>3 CHEESEBOARD</b> , GRAPES, CELERY, CRACKERS, CHUTNEY	9.50
	<b>SELECTION OF ICE CREAMS &amp; SORBETS</b> , VANILLA, RUM & RAISIN, CHOCOLATE, STRAWBERRY, BERRY, PASSION FRUIT, COCONUT, LEMON SORBET, RASPBERRY SORBET	2 SCOOPS 6.00

**TEA & COFFEE** A FULL RANGE OF HOT DRINKS ARE AVAILABLE.  
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'RE PROUD TO COOK WITH THE INCREDIBLE PRODUCE ON OUR DOORSTEP. FROM LOCAL FISHERMEN TO JERSEY FARMERS AND GROWERS, WE SOURCE AS MUCH AS POSSIBLE FROM THE ISLAND AND SURROUNDING WATERS.

CHEF MAREKS PUZULIS

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