THE ROZEL
PUB & DINING

SUNDAY AT THE ROZEL

Starters

Pork Rillettes £9
Apple remoulade, pickled shallots, grilled sourdough *GF

Jersey Crab Arancini £8
Tomato fondue, saffron aioli, Parmesan *DF

Seasonal Soup £8
Please ask your server for today's selection ve DF GF

Crispy Squid £10
Lime, chilli & Vietnamese dressing DF GF

Gochujang Chicken Wings £9
Lime, spring onion & coriander DF GF

Rosemary Baked Camembert Board for Sharing £22
Garlic bread, pigs in blankets, pickles & sticky onion marmalade

Roasts

Roast Sirloin of Beef £21
Served medium-rare. Horseradish sauce, carrot & swede, roast potatoes, seasonal greens, Yorkshire pudding, gravy *DF *GF

Slow-roasted Belly of Pork £19
Crackling, baked apple sauce, carrot & swede, roast potatoes, seasonal greens, Yorkshire pudding, gravy *DF *GF

Free Range Chicken Quarter £18
Sausage and onion stuffing, bread sauce, carrot & swede, roast potatoes, seasonal greens, Yorkshire pudding, gravy *DF *GF

Roasted Butternut Squash & Lentil Wellington £17
Mushroom gravy, seasonal greens, carrot & swede ve DF

Trio of Roasted Meats £21
With all the trimmings *DF *GF

v Vegetarian · ve Vegan · DF Dairy free · GF Gluten free
* Available with adjustments — please ask your server.

Please advise your server of any allergies or intolerances before ordering.
A 10% discretionary service charge will be applied to all accounts.

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PUB FAVOURITES & SWEET FINISHES

Alternative Mains

Classic Fish & Chips £20
Tartare sauce & minted peas DF GF

Trinity Manor Farm Beef Burger £20
Monterey Jack, tomato relish, pickles & thick-cut chips *GF

Roasted Squash & Beetroot Risotto £17
Kale crisps, horseradish & toasted seeds ve DF GF

King Prawn Linguine £24
Tomato marinara, Jersey crab & chilli butter, caramelised lemon

Sides

Gold Battered Onion Rings ve DF GF £5

Garlic Buttered Ciabatta v £5

Garlic Buttered Ciabatta with Cheese v £6

Cauliflower Cheese Thyme crumb · v £5

Roast Potatoes Aioli, crispy onions · DF GF £7

Truffle Chips £7
Parmesan, aioli & crispy fried onion GF

Desserts

Winter Spice Rice Pudding £8
Toffee apple compote & hazelnut crumble ve GF

Sticky Date Pudding £9
Toffee sauce & Jersey ice cream GF

Apple & Blackberry Crumble £8
Vanilla custard or ice cream v GF

British Artisan Cheese Selection £14
Caramelised onion chutney, grapes & crackers v

The Perfect Finish

Affogato £6
Vanilla ice cream, espresso & little biscuits v

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