

- MENU -

Mixed Farmhouse Breads

Seaweed butter (v) for two 11

Crab Arancini

Red pepper puree (v) 9

Marinated Olives

Rosemary (gf) (v) (vg) 6

TO START

Homemade Soup of the Day

Grilled bread (v) 9

Crayfish Tart

Mixed leaf salad 10

Sea Poached Crevettes

Seaweed buttered loaf 10

Chicken Liver Parfait

Red onion chutney, brioche 11

MAIN COURSE

Moules Mariniere

*Cream, garlic, parsley, fries (gf)
small 12 / large 19*

Rozel Beef Burger

*Brioche bun, baby gem, gherkin, tomato, red onion,
relish, hand cut chips 17*

Add bacon or cheese 2

Lemon & Herb Risotto

Grilled vegetables, pesto dressing (vg) 16

8oz Ribeye Steak

Hand cut chips, confit tomato, mushroom 29

Add Peppercorn Sauce 2

SALADS

Caesar Salad

*Parmesan, croutons, anchovies, dressing (v) (gf) 10
Small 8 / Large 14*

Add Chicken to large plate 8

Duck & Pomegranate Salad

Mixed seeds, nuts, hoisin dressing 16

Fish & Chips

Mushy peas, chunky chips, tartare (gf) 18

Grilled Salmon

Saffron risotto, pine nuts, crispy parmesan (gf) 19

Crab, Prawn & Chilli Linguini

Green oil, soft herbs (gf) 21

**Ask about our daily specials
or see the board**

SIDES

Hand Cut Chips, Onion Rings, Mixed Salad, Seasonal Vegetables, Jersey Royals All 6

DESSERT

Artisan Cheeses

Biscuits, celery, grapes 12

Coconut Pannacotta

Mango sorbet (gf) (v) 9

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream (gf) (v) 9

Chocolate Tart

Poached pear, honeycomb ice cream (gf) (v) 9

Jersey Ice Creams

*Vanilla, Chocolate, Mint Choc Chip, Strawberry (gf) (v)
2 Scoops £3.50*

Sorbet

*Lemon, Mango, Pineapple (gf) (v)
2 scoops £3.50*

(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. Please note that we will add a 10% optional gratuity to your bill, 100% of which will be shared with all the team.*



- W I N E -

C H A M P A G N E

75 cl

Veuve Cliquot, Yellow Label Brut

£75.00

Moet Chandon, Rose Imperial

£75.00

Forget Brimont, Premier Cru

£49.00

S P A R K L I N G

1 / 4 b t

75 cl

Prosecco Brut, Ponte Di Rialto, Italy

£11.50

£25.00

W H I T E

175 ml

250 ml

75 cl

Sauvignon Blanc, Chile

£5.90

£7.50

£20.00

Pinot Grigio Italia, Italy

£6.20

£7.90

£21.00

Chardonnay, France

£6.90

£8.10

£25.00

Sauvignon Blanc, Marlborough Mirror Lake New Zealand

£7.70

£9.50

£27.00

Muscadet De Servre Et Maine, Chateau Cassemichere, France

£27.00

Macon Lugny, Les Genievres, Louis Latour, France

£33.00

Sancerre, Domaine Du Pre Semele

£38.00

Petit Chablis, Simonnet-Febvre

£9.50

£11.90

£39.00

Pouilly-Fume, Les Charmes, Domaine Chatelain, France

£37.00

Pouilly- Fuisse, Daudet Naudin 2019, France

£49.00

R E D

175 ml

250 ml

75 cl

Cabernet-Sauvignon, Norte Chico Chile

£5.90

£7.50

£20.00

Merlot, France

£6.90

£7.90

£23.00

Malbec, Kaiken Argentina

£8.30

£9.90

£28.00

Cabernet Shiraz, Australia

£6.90

£8.70

£24.00

Primitivo, Italy

£26.00

Chateau Puyfromage, France

£27.00

Cotes Du Rhone Villages, Les Coteaux, Boutinot, France

£28.00

Marques De Caceres, Crianza Rioja Spain

£29.00

Valpolicella, Italy

£29.00

Chianti Classico, Brolio Italy

£35.00

Chateau Vieux Cardinal, Pomerol 2018

£41.00

Muga Reserva, Rioja Spain

£39.00

Chateau Cissac, Haut Medoc, France

£42.00

Châteauneuf Du Pape, France 2018

£52.00

R O S E

125 ml

175 ml

250 ml

75 cl

Cotes De Provence, Sables D'azur

£8.30

£9.90

£28.00

Sancerre, Domaine Du Pre Semele

£36.00

D E S S E R T

Sauternes, Perle di Arche

£8.50

£29.00

