

THE ROZEL

— PUB & DINING —

Starters

- Crispy Calamari, Garlic and Saffron Aioli, Pickled Ginger and Chilli **£9**
Fish cake with poached egg, parmesan , citrus mayo **£9**
Scallops, Black Pudding, Pancetta and Cauliflower puree **£12 GF**
Creamy, Garlic Wild Mushrooms on Toasted Brioche with Poached Egg **£9 GF/V**
Soup of the day, Chunky bread **£7 GF/V**
Chicken Liver Pate, Red Onion Marmalade, Brioche **£9 GF**
Deep Fried Brie Cheese, cranberry sauce and Salad with pear **£8 V**

Salads

- Caesar Salad with Soft Boiled Egg and Croutons, anchovies **£11 GF**
Add Chicken **£5**
Oven Baked Goats Cheese Salad with Sweet Potato Wedges, Walnuts **£14 GF\V**

Classics

- Beer Battered Cod , Hand Cut Chips, Crushed Peas and Tartare **£17**
Vegan Wellington with Jersey Royals ,Gravy and Vegetables **£17 V**
Toad in The Hole, Green Vegetables **£16**
Fish Pie, Cheddar mash, Baby Broccoli **£16**

From the Grill

- 8oz Sirloin Steak , Mushroom, Cherry Tomatoes, Hand Cut Chips **£23**
10 oz Ribeye Steak , Mushroom, Cherry Tomatoes, Hand Cut Chips **£27 GF**
Add Pepper Sauce £2 Add Garlic Butter £1
Beef Burger with Cheese and Bacon, Brown Onion Mayo, Sourdough Bun **£15 GF**
Cajun Chicken Burger, Siracha Mayo, Sourdough Bun **£13 GF**
All Burgers Served With Hand Cut Chips
Gammon Steak, Grilled Pineapple, Egg and Fries **£14 GF**

Sweets

- Chocolate Mousse Pot, Poached Berries, Shortbread **£7**
Sticky Toffee Pudding, with caramel sauce and ice Cream **£8**
Eaton Mess **£7 GF**
Selection of Cheeses and Biscuits **£9 GF**
Selection of Ice Creams **£6 GF**

For allergy advise please ask member of staff