

# COCKTAILS

## CLASSIC

NEGRONI	15
Bombay Sapphire Gin   Campari   red vermouth	
MANHATTAN	16
Chivas Regal 12yr   Vermouth   bitters	
OLD FASHIONED	16
Woodford Reserve   bitters   sugar	
CLASSIC MARTINI	15
Bombay Sapphire Gin or Absolut Vodka   vermouth	
VESPER	16
Bombay Sapphire Gin or Absolut Vodka   Lillet Blanc	
BLOODY MARY	15
Żubrówka Bison Grass Vodka   tomato juice   Tabasco	
WHISKEY SOUR	15
Chivas Regal 12yr   lime   sugar	

## SIGNATURE

THE DUKE	18
Remy Martin   Amaretto   vermouth   cherry juice	
THE DUCHESS	17
Absolut Vodka   Cointreau   violet syrup   lemon juice   foaming elixir	
THE DIPLOMAT	16
Havana Club 3yr   Amaretto   caramel syrup   apple juice	
THE CURATOR	17
Woodford Reserve   ginger beer   sugar syrup   fresh mint	
LUCKY LADY	16
Bombay Sapphire Gin   Noilly Prat   bubble gum syrup   lime juice   foaming elixir	

## NON-ALCOHOLIC

ELDERFLOWER FIZZ	10
elderflower cordial   lime   apple juice   mint soda	
VIRGIN MOJITO	10
ginger ale   lime   mint   sugar	
BLOODY SHAME	10
tomato juice   Tabasco	

# CHAMPAGNE & WINES

## CHAMPAGNE & FIZZ

	125ML	175ML	500ML	750ML
Prosecco Cielo DOC NV	6.5			37
Prosecco Cielo DOC NV Rosé	6.5			37
Crémant de Bourgogne, Caves de Lugny NV	9.5			55
ROSL Champagne Gardet NV	12			70
ROSL Champagne Gardet Rosé NV	15			90
ROSL Champagne, Gardet Blanc de Blancs Prestige NV				110

## WHITE

ROSL house white	5	7	20	30
Chenin Blanc, Post Tree, Swartland, SA, 2022	5.5	7.5	22	31
Amori Pinot Grigio, IT, 2022	5.5	7.5	22	31
Pinot Gris, Villa Wolf, GE, 2022	6.5	9.5	27	40
Chardonnay La Balade de Coline, FR, 2021	6	8	25	33
Albarino, Vina Car tin, ES, 2022				45
Petit Chablis, Domaine Hamelin, FR, 2021				48
Sancerre, Millet Roger, FR, 2022				50
Picpoul de Pinet, FR, 2022				37
Sauvignon Blanc, Marlborough OTU, NZ, 2022				40
Hesketh Lost Weekend Chardonnay, Limestone Coast, AU, 2022				38

## RO S É

Post Tree Rosé Swartland, SA, 2019	5	7	20	30
Été en Provence, FR, 2022	7	9.3	27	40
Roubine Rosé IGP Méditerranée, FR, 2021				45

## RED

ROSL house red	5	7	20	30
Walt Pinot Noir, GE, 2020	7	9.5	27	40
Armigero Sangiovese di Romagna Riserva, IT, 2018	6	8	25	33
Gouguenheim Malbec, Mendoza, AR, 2021-2022	7	9	26	38
ROSL Claret, Château Argadens, FR, 2018-2019	7.5	9.5	28	42
Vina Albina Rioja Crianza, ES, 2022				38

Please ask for our full wine list should you wish to view more extensive wine options.

# BEERS, ALES, CYDER & SOFT DRINKS

## BEERS AND ALES

DRAFT	HALF	PINT	
COBRA	4	8	
HIVER IPA	4	8	
BOTTLED	275ML	330ML	440ML
BECKS	4.5		
ASAHI		5.5	
MEANTIME LONDON LAGER		6	
MEANTIME PALE ALE		6	
GUINNESS		6	
GUINNESS ZERO			4
COBRA LAGER		5.5	
COBRA LAGER ZERO		4	
KING COBRA		9.5	
FABAL LAGER (vg)		6	
HIVER AMBER BEER		6	
HIVER HONEY BLONDE		6	

## CYDER

	275ML	330ML	440ML
ASPALL ORGANIC			6

## SOFT DRINKS

	200ML	330ML	750ML
KINGSDOWN MINERAL WATER		3	5
still or sparkling			
FEVER TREE & DOUBLE DUTCH MIXERS	4		
COKE, DIET COKE	4		
LEMONADE	4		
TONIC, SODA	4		
JUICES	4		
orange   cranberry   apple   tomato			
grapefruit   pineapple			

# SPIRITS

## GIN

	35ML	50ML
BOMBAY SAPPHIRE	5.5	6.5
TANQUERAY	5.5	6.5
GIN MARE	7.5	9.5
MONKEY 47	7.5	9.5
HENDRICK'S	7.5	9.5
NO.3	8.5	10.5

## NON-ALCOHOLIC

SEEDLIP "GROVE 42 CITRUS"	4.5	6
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## VODKA

ABSOLUT	5.5	6.5
ABSOLUT VANILLA	5.5	6.5
GREY GOOSE	8.5	10.5
ŻUBRÓWKA BISON GRASS	7.5	9.5
CRYSTAL HEAD	9.5	12.5

## VERMOUTH

MARTINI BIANCO	4	6
MARTINI DRY	4	6
MARTINI ROSSO	4	6
NOILLY PRAT	5	7
LILLET BLANC	5	7
COCCHI TORINO	7.5	9

## RUM

BACARDI WHITE	5.5	6.5
MYERS DARK	6	7
HAVANA CLUB 7YR	7.5	8.5
HAVANA CLUB 3YR	8	9
DIPLOMATICO MONTUANO	8	10
DIPLOMÁTICO RESERVA	9	11

# SPIRITS

## TEQUILA

	35ML	50ML
JOSE CUERVO GOLD	5.5	7.5
JOSE CUERVO SILVER	6.5	8.5

## WHISKEY & BOURBON

JAMESON	7	8
THE FAMOUS GROUSE	5.5	6.5
CANADIAN CLUB	6.5	7.5
JOHNNIE WALKER BLACK LABEL	8.5	10.5
JACK DANIEL'S	7	8
JACK DANIEL'S TENNESSEE STRAIGHT "RYE"	11	13
WOODFORD RESERVE	9	11
CHIVAS REGAL 12YR	8	10
MAKER'S MARK	9	11

## SINGLE MALT

GLENFIDDICH	10	13
GLENLIVET FOUNDER'S RESERVE	8.5	10.5
TALISKER 10YR	10	13
LAPHROAIG 10YR	10	13
MACALLAN 12YR DOUBLE CASK	12	15
GLENMORANGIE 10YR	8.5	10.5
LAGAVULIN 8YR	13	16
DALWHINNIE 15YR	11	14
HIGHLAND PARK 12YR	9	13

## COGNAC AND ARMAGNAC

MARTELL VS	7	9
COURVOISIER VS	7.5	9.5
REMY MARTIN VSOP	10	13
BARON DE SIGOGNAC 10YR	10	13
MARTELL XO	18	25

# LIQUEURS & GRAPPA

## LIQUEURS

	35ML	50ML
BAILEYS IRISH CREAM	4	5
TIA MARIA	3.5	4.5
SAMBUCA LUXARDO	4	5
BEPI AMARETTO SALIZÁ	6	7
KAHLUA	4	5
COINTREAU	5.5	6.5
GRAND MARNIER	6	7
DRAMBUIE	7	8
FRANGELICO	4	5
APEROL	4.5	5.5
CAMPARI	5	6
PIMM'S	4.5	5.5
AMARO MONTENEGRO	6	7
DE KUYPER CRÈME DE BANANES	4	5
PERNOD	6	7
VELHO BARREIRO CACHACA SILVER	6	7
CHARTREUSE GREEN	9	13

## GRAPPA

GRAPPA BARRIQUE GRECO DI TUFO GOLD (RUSSO)	4.5	6
GRAPPA FALANGHINA (RUSSO)	4.5	6
GRAPPA GRECO DI TUFO (RUSSO)	4	5.5

# LIGHT BITES & CLUB CLASSICS

## LIGHT BITES

Soho bar mix	5
Wasabi peas	5
Bloomsbury mix	5
Dry roasted peanuts	5
Chilli rice crackers	5
French rosemary almonds	5
Somerset Applewood smoked mixed nuts	5
Truffle and pecorino nut mix	5
Chilli fried corn	5

<b>ROSL CLUB SANDWICH</b>	17
choice of white or brown bread, chicken, tomato relish, avocado, smoked bacon	

<b>FALAFEL WRAP</b>	17
crispy onions, pickles, hummus, rocket (vg)	

<b>SMOKED SALMON BAGEL</b>	15
cream cheese, lilliput capers	

<b>PRAWN AND CRAYFISH COCKTAIL</b>	13
brioche roll, baby gem lettuce	

<b>SOURDOUGH CHEESE TOASTIE</b>	10
wholegrain bechamel, aged cheddar cheese (v without ham) (add ham for £3, add tomato for £1)	

## CLUB CLASSICS

<b>ROSL FISH AND CHIPS</b>	22
crushed peas, tartare sauce	

<b>ROSL BURGER</b>	22
aged cheddar cheese, shallot and celery salad, aioli, triple cooked chips	

<b>CUMBERLAND SAUSAGE</b>	20
mashed potato, caramelised onion jus	

<b>CURRY OF THE WEEK</b>	22
saffron rice, chutney, papadams (v on request)	



We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.

# SMALL PLATES & SUNDAY ROAST

## SMALL PLATES

CHARCUTERIE SELECTION	17
Acorn-Fed 75% iberico ham, chorizo, saucisson, lomo, serrano, ham, pickles, sourdough	
SEARED TUNA LOIN	11
soy and yuzu dressing, avocado purée, pickled ginger	
IBERICO HAM CROQUETAS	8
LEEK AND CHEDDAR CHEESE TARTLET	10.5
rocket and parmesan salad, balsamic dressing (v)	
TANDORI CHICKEN SKEWERS	11
with mint yogurt dip	
SMOKED SALMON	12.5
capers, crème fraîche, blinis	
STONE BAKED TOMATO AND OLIVE FOCACCIA	6
aged balsamic, extra virgin olive oil (v)	
COCKTAIL SAUSAGES WITH BBQ SAUCE	9
MISO AND MUSHROOM SAUSAGE ROLLS (vg)	8
SOUP OF THE DAY (vg)	12

## SUNDAY ROAST

AVAILABLE FROM 12.00 - 21.00

Traditional joint of beef, roast potatoes, vegetables, Yorkshire pudding, homemade gravy	28.5
Add a glass of House Claret for £38	

## SIDES

TRIPLE-COOKED CHIPS	6.5
GREEN SALAD	4.5

## DESSERTS

DESSERT OF THE DAY	10.5
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