# FESTIVE TREATS, BEVERAGES & NIBBLES

## FESTIVE TREATS

CHRISTMAS FRUIT SCONE 7.5
Clotted cream and jam

WARM MINI MINCE PIES 4.5
Brandy butter or vanilla cream

FESTIVE PASTRIES OF THE DAY 4.5
Two pieces; please ask the bar team for today's selection

ADD A CUP OF TEA 4

## FESTIVE HOT BEVERAGE

MULLED WINE 5

## NIBBLES

SMOKED ALMONDS 6

MIXED NUTS 6

CITRUS AND THYME MARINATED OLIVES 6

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# FESTIVE SANDWICHES, SIDES & DESSERT

## FESTIVE SANDWICHES (all sandwiches served with winter slaw)

FESTIVE CLUB SANDWICH 18
Turkey, bacon, egg mayo, tomato, shredded lettuce

ROAST BEEF AND HORSERADISH 16
Watercress, horseradish, white or brown bread

SMOKED SALMON BAGEL 16
Lemon cream cheese, dill, cucumber

TOASTED BRIE AND CRANBERRY (V) 16
Toasted sourdough, melted Brie, cranberry sauce

CROQUE MONSIEUR 18
Toasted sourdough, ham, Gruyère cheese, béchamel sauce

ADD FRIES 5.5

## FESTIVE SIDES

FRIES (VG) 5.5
Maldon sea salt

LEAF SALAD (VG) 5.5
House dressing, Dijon mustard, lemon juice, olive oil, white wine vinegar

WARM FOCACCIA (VG) 5.5
Olive oil and balsamic

TWO ARTISAN BREAD ROLLS (V) 3.5
Served with Netherend butter

## FESTIVE DESSERTS

CHRISTMAS PUDDING 12
Brandy sauce and vanilla ice cream

DESSERT OF THE DAY 12

AFFOGATO 8.5
Vanilla ice cream, espresso
ADD AMARETTO 6.5

ARTISAN CHEESE SELECTION 18
Crackers, grapes, quince paste, spiced chutney

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# SMALL & LARGE PLATES

## SMALL PLATES (COLD)

ALEXANDER PRAWN COCKTAIL 15
North Atlantic prawns, Marie Rose sauce, baby gem, lemon

HOME-CURED SALMON 16
Pickled cucumber, horseradish crème fraîche, dill

PORK PIE 10
Piccalilli, pickled walnuts, winter leaves

WHIPPED GOAT'S CHEESE (V) 11
Roast beetroot, candied walnuts, clementine, bitter leaves

MIXED LEAF SALAD (VG) 8.5
Winter leaves, pear, pomegranate, toasted seeds, house dressing

## SMALL PLATES (HOT)

SOUP OF THE DAY (VG) 12
Toasted sourdough and butter

SOLE GOUJONS 11
Tartare sauce and lemon
ADD FRIES 5.5

PIGS IN BLANKETS 9
Sticky honey and mustard glaze

SLOW-BRAISED PORK BELLY BITES 14
Apple, cider and mustard glaze

CRISPY CAULIFLOWER (VG) 8
Spiced coconut yoghurt, pomegranate, mint

## LARGE PLATES (HOT)

ROAST OF THE DAY 32
Paupiette of Bronze turkey, sage and onion stuffing, green bean bundle, pig in blanket, roast potatoes, jus

CHEESEBURGER 21
Beef, toasted brioche bun, cheese, lettuce, tomato
ADD FRIES 5.5

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# WINTER COCKTAILS

## ROSL SIGNATURES

BLOOD ORANGE NEGRONI 15
Bombay, Campari, Cocchi Torino, blood orange juice

BLACKBERRY NO. 3 15
No.3 Gin, Crème de Mure, lemon juice, sugar syrup, blackberries, egg white

HAZELNUT ESPRESSO MARTINI 16
Courvoisier VS, Frangelico, Kahlua, espresso

ROSL OLD FASHIONED 16
Maker's Mark, maple syrup, bitters

WINTER FRENCH 75 17
House vodka, Champagne, lemon juice, cranberry juice, sugar syrup

HOT TODDY 15
Woodford Reserve, lemon juice, honey, hot water, cinnamon, cloves

## NON-ALCOHOLIC

WINTER GARDEN 11
Apple juice, lemon juice, elderflower cordial, honey, ginger ale

PENTIRE SEAWARD FIZZ 12
Pentire Seaward, lime juice, sugar syrup

CRANBERRY AND SPICE 10
Cranberry juice, orange juice, cinnamon syrup, lime juice, soda water

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