THE ROZEL
PUB & DINING

Bloody Mary - A large one! 10 | Mimosa 9 | Bellini 10

Smaller Brunch Classics

FRESHLY BAKED PASTRIES FOR 2 5

EGGS BENEDICT, Poached Eggs, Ham & Hollandaise On English Muffin 10
FLORENTINE, Poached Ggs, Spinach & Hollandaise On English Muffin 10
ROYALE, Poached Eggs, Smoked Salmon & Hollandaise On English Muffin 12

FULL ENGLISH BOARD, Smoked Bacon, Cumberland Sausage,
Grilled Tomato, Black Pudding, Hash Browns, Fried Egg, Mushrooms, Baked Beans, Toast 14

AVOCADO SMASH, Sourdough toast, smashed avocado, poached egg, chilli flakes,
heritage tomato salsa 9

BUTTERMILK PANCAKES, bacon & maple syrup or berry compote & cream 9

The Rozel Roast - Brunch Style

ROAST SIRLOIN OF BEEF, Served Pink, With Yorkshire Pudding, Duck Fat Roasties,
Rich Pan Gravy 19

THE YORKSHIRE WRAP. Sliced Roast Beef, Horseradish Cream, Rocket, Caramelised Onion,
All Wrapped In A Giant Yorkshire Pudding 16

MINI ROAST BOWL, A lighter brunch-sized portion: sliced beef, roast potatoes,
seasonal veg, mini Yorkshire, gravy drizzle 12

ROZEL BEEF BURGER, Island Bun, Tomato, Lettuce, Gherkins, Onion Rings,
Burger Mayonnaise, Triple-Cooked Chunky Chips 17
ADD CHEESE 2

ALE-BATTERED COD, Triple-Cooked Chunky Chips, Minted Mushy Peas, Tartare Sauce 19

WINTER GARDEN STUFFED SQUASH, Seasonal Vegetables, Lentil Mushroom Stuffing,
Roasted Garlic & Mushroom Velouté (v) 19

Sides to Share

Truffle Cauliflower Cheese 5
Honey Roast Carrots & Pasrnips 4
Crispy Sprouts & Pancetta 4
Giant Sharing Yorkie 4

(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.

Big table, big cheers! A 10% service charge is added for 6+ guests, shared among the staff who keep the good times rolling.

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DESSERT

STICKY TOFFEE PUDDING, Warm Date Sponge, Toffee Sauce, Vanilla Ice Cream 9

APPLE STRUDEL, Flaky Pastry, Spiced Apples, Sultanas, Cinnamon, Rum & Raisin Ice Cream 10

BERRY TART, Crisp Pastry, Vanilla Pastry Cream, Seasonal Berries, Berry Sorbet 9

CHOCOLATE IN CHOCOLATE, Mousse, Whipped cream, Cocoa Tuile 9

3 CHEESEBOARD, Grapes, Celery, Crackers, Chutney 9

SELECTION OF ICE CREAMS & SORBETS,
Vanilla, Rum & Raisin, Baileys, Chocolate, Strawberry, Berry, Passion Fruit, Coconut, Lemon & Basil Sorbet 2 SCOOPS 6

TEA & COFFEE

A full range of hot drinks are available.
Please ask for the full listing if needed.

Dairy-free milks available.

WINES

Our 'Wine Cellar' is pretty well stocked. Just ask.

AFTER DRINKS

Ask for our range of brandies, whiskies, rums and liqueurs.

OUR SUPPLIERS

We source our food from local suppliers, wherever possible – which makes our food fresher, better for the local economy, and great for the environment.

Proud to serve truly local food, from these fantastic businesses:

Jersey Dairy, Dunn Ross Fisheries, Valley Foods, Fungi Delecti, Fox Trading, Petit Menage Farm, Woodland Farm Butcher, Jersey Oyster Company.

ALLERGENS

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