

# THE ROZEL

— PUB & DINING —

## STARTERS/SMALLER PLATES

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| <b>SEARED SCALLOPS</b> , ROAST BUTTERNUT SQUASH PURÉE,<br>CRISPY PROSCIUTTO CRUDO, CAPER BEURRE NOISETTE, LEMON BALM                | 12.95 |
| <b>CRAB RAVIOLO</b> , FRESH CRAB, MASCARPONE, LEMON ZEST, CHIVES,<br>CITRUS BUTTER SAUCE, PARMESAN TUILE, TARRAGON OIL, MICRO HERBS | 13.25 |
| <b>TWICE-BAKED CHEESE SOUFFLÉ</b> , TRIPLE CHEESE SAUCE<br>(MATURE CHEDDAR, GRAND PADON, GOAT CHEESE)                               | 11.95 |
| <b>PHILIPPINE BEEF TAPA</b> , GARLIC RICE, EGG YOLK,<br>SOY-CALAMANSI DRIZZLE   | 12.95 |
| <b>SOUP OF THE DAY</b> , CHUNKY BREAD   | 7.75  |

## TO SHARE

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| <b>FOCACCIA</b> , HOUSE-BAKED, SUN-DRIED TOMATO PESTO, MIXED OLIVES   | 8.50  |
| <b>CHARCUTERIE BOARD</b> , PROSCIUTTO CRUDO, MILD SALAMI, CHORIZO,<br>PARMESAN, BRIE DE MEAUX, MIXED MARINATED OLIVES, CARAMELISED ONION<br>CHUTNEY, HOUSE FOCACCIA | 19.95 |

## MAINS / LARGER PLATES

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| <b>BEEF WELLINGTON</b> , FILLET OF BEEF, MUSHROOM DUXELLES,<br>PARMA HAM, DAUPHINOISE, GREEN BEANS, RED WINE JUS                                     | 38.95         |
| <b>SLOW-BRAISED LAMB SHANK</b> , DAUPHINOISE, TURNIP,<br>CRISPY PROSCIUTTO, LAMB JUS   | 25.65         |
| <b>FISH PIE</b> , FRESH COD, SMOKED HADDOCK, SALMON, BABY PRAWNS,<br>POMMES DUCHESSE, BUTTERED PEAS  | 19.95         |
| <b>SEA BREAM FILLET</b> , PAN-SEARED SEA BREAM, CRAB CRUSHED POTATOES,<br>BUTTERED GREEN VEGETABLES  | 23.95         |
| <b>ALE-BATTERED COD</b> , TRIPLE-COOKED CHUNKY CHIPS,<br>MINTED MUSHY PEAS, TARTARE SAUCE  | 18.95         |
| <b>ROZEL BEEF BURGER</b> , ISLAND BUN, TOMATO, LETTUCE, GHERKINS,<br>ONION RINGS, BURGER MAYONNAISE, TRIPLE-COOKED CHUNKY CHIPS<br><b>ADD CHEESE</b> | 17.50<br>2.00 |
| <b>HALLOUMI BURGER</b> , ISLAND BUN, TOMATO, LETTUCE, GHERKINS,<br>FLAT CAP MUSHROOM, MUSTARD MAYONNAISE   | 17.50         |
| <b>AUTUMN GARDEN STUFFED SQUASH</b> , SEASONAL VEGETABLES,<br>LENTIL MUSHROOM STUFFING, ROASTED GARLIC & MUSHROOM VELOUTÉ                            | 20.95         |
| <b>CATCH OF THE DAY</b> , SEE THE SPECIALS BOARD   |               |



Allergens

## STEAKS

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| <b>10OZ RIBEYE</b> , TRIPLE-COOKED CHIPS, GRILLED TOMATO, FIELD MUSHROOM,<br>CHOICE OF SAUCE (PEPPERCORN, BÉARNAISE, RED WINE JUS, STILTON)  | 29.95 |
| <b>TOMAHAWK (1KG FOR 2 TO SHARE)</b> , TRIPLE-COOKED CHUNKY CHIPS,<br>GRILLED TOMATO, FIELD MUSHROOM, WATERCRESS SALAD,<br>CHOICE OF SAUCE (PEPPERCORN, BÉARNAISE, RED WINE JUS, STILTON)<br>(PLEASE ALLOW 40 MINUTES) | 75.95 |

IF YOU HAVE ANY FOOD ALLERGIES OR FOOD INTOLERANCES PLEASE VIEW THE ALLERGENS IN YOUR DISH OR ASK YOUR SERVER BEFORE PLACING YOUR ORDER.  
DISHES MAY CONTAIN NUT/NUT DERIVATIVES. FISH DISHES MAY CONTAIN BONES.

FOR GROUPS OF 6 OR MORE WE ADD A 10% SERVICE CHARGE. ALL OF IT GOES STRAIGHT TO OUR AMAZING TEAM WHO MAKE YOUR ROZEL EXPERIENCE POSSIBLE

# THE ROZEL

— PUB & DINING —

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| <b>SIDES</b> | <b>JERSEY ROYALS</b> , BUTTERED NEW POTATOES WITH SEA SALT           | 4.25 |
|              | <b>TRIPLE-COOKED CHUNKY CHIPS</b> , GOLDEN & CRISPY                  | 4.25 |
|              | <b>SKIN-ON SKINNY FRIES</b> , LIGHTLY SEASONED                       | 3.50 |
|              | <b>GRILLED TOMATO &amp; MUSHROOM</b> , OLIVE OIL, THYME              | 3.75 |
|              | <b>BUTTERED GREEN VEGETABLES</b> , SEASONAL GREENS, HERB BUTTER      | 3.95 |
|              | <b>GARDEN SALAD</b> , MIXED LEAVES, TOMATO, CUCUMBER, HOUSE DRESSING | 3.50 |

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| <b>DESSERT</b> | <b>STICKY TOFFEE PUDDING</b> , WARM DATE SPONGE, TOFFEE SAUCE, VANILLA ICE CREAM  | 8.75           |
|                | <b>APPLE STRUDEL</b> , FLAKY PASTRY, SPICED APPLES, SULTANAS, CINNAMON, RUM & RAISIN ICE CREAM  | 9.95           |
|                | <b>BERRY TART</b> , CRISP PASTRY, VANILLA PASTRY CREAM, SEASONAL BERRIES, BERRY SORBET  | 8.75           |
|                | <b>CHOCOLATE IN CHOCOLATE</b> , MOUSSE, WHIPPED CREAM, COCOA TUILE  | 9.75           |
|                | <b>3 CHEESEBOARD</b> , GRAPES, CELERY, CRACKERS, CHUTNEY  | 9.50           |
|                | <b>SELECTION OF ICE CREAMS &amp; SORBETS</b> , VANILLA, RUM & RAISIN, BAILEYS, CHOCOLATE, STRAWBERRY, BERRY, PASSION FRUIT, COCONUT, LEMON & BASIL SORBET | PER SCOOP 6.00 |

**TEA & COFFEE** A FULL RANGE OF HOT DRINKS ARE AVAILABLE.  
PLEASE ASK FOR THE FULL LISTING IF NEEDED.

DAIRY-FREE MILKS AVAILABLE.

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**WINES** OUR 'WINE CELLAR' IS PRETTY WELL STOCKED. JUST ASK.

**AFTER DRINKS** ASK FOR OUR RANGE OF BRANDIES, WHISKIES, RUMS AND LIQUEURS.

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**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.

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