

THE ROZEL

PUB & DINING

TO START

Jersey Crab Cake	£13
Celeriac Remoulade, Apple & Fennel Straw (DF)	
Sticky BBQ Glazed Pork Bites	£11
Sesame Seed Glaze (DF, GF)	
Smoked Haddock 'Scotch Egg'	£11
Red Pepper Emulsion, Parmesan Shavings, Dressed Rocket Leaves	
Chicken Karaage	£10
Soy, Ginger & Garlic, Wasabi Mayonnaise, Crisp Baby Gem (DF, GF)	
Roasted Rainbow Beetroot	£10
Whipped Goats Cheese, Toasted Walnuts, Rocket Leaves, Aged Balsamic (GF)	

SALADS

Classic Caesar or (add chicken +£3)	£13
Baby Gem Lettuce, Herb Croutons, Anchovies, Parmesan Cheese, Crisp Bacon Crumbs (*GF)	
Tuna Nicoise	£16
Jersey Royals, Boiled Egg, Green Beans, Black Olive, Cherry Tomatoes, Baby Gem (GF)	
Confit Duck	£14
Quinoa, Beetroot, Pomegranate Seeds, Orange Segments (DF, GF)	

FROM THE LAND

Trio of Mini Slider Burgers	£18
Beef & Caramelised Onion, Pork & Apple, Jersey Crab Cake & Remoulade (*DF)	
Grilled Rump Steak	£18
Flat Mushroom, Vine Cherry Tomato, Café de Paris Butter, Triple Cooked Chips (GF, *DF)	
Slow Braised Pork Belly	£20
Truffle Mash Potato, Charred Hispi Cabbage, Black Pudding Puree, Apple & Wholegrain Mustard Cream Sauce (*GF, *DF)	
Slow Confit Duck Leg	£21
Black Lentil Rague, Sticky Orange Sauce, Togarashi Spiced Crisp kale (GF,DF)	
Crispy Chicken Schnitzel	£18
Triple Cooked Chips, Rocket & Parmesan Salad	

FROM THE SEA

Cod Fingers Sandwich	£18
Triple Cooked Chips, Mushy Peas, Tartar Sauce (DF)	
Jersey Crab Linguine	£22
Fresh Lime, Chilli, Coriander (DF)	
Herb Crusted Baked Cod	£26
Sweetcorn Sukatash, Bacon Lardons Pea & Mint Puree, Chimichurri Sauce (*GF, DF)	

VEGAN

Chickpea & Roast Cauliflower Curry	£17
Tomato-cumin masala, basmati rice, crispy onion, coriander, garlic naan (DF, *GF)	

SIDES ALL £4.50 EACH

Jersey Royals, Chunky Triple Cooked Chips, Parmesan & Truffle Skinny Fries
House Mixed Salad, Tenderstem Broccoli with Hazelnut Butter

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DESSERT

Scottish Cranachan	£10
Raspberries, Fresh Cream, Oats, Honey, Whisky, Shortbread (*GF)	
Warm Chocolate Fondant	£12
Jersey Vanilla Ice Cream, Popcorn Shards	
Rum Poached Pineapple	£10
Blood orange Sorbet, Toasted Coconut Flakes	
Selection of Ice Cream & Sorbet	2 scoops £6
Chocolate, Strawberry, Vanilla, Rum & Raisin, Passion Fruit, Raspberry, Coconut, Lemon, Passion Fruit	
Rozel Cheesecake of the Week	£10
Berry Compote	
Cheese Board	£12
Blue, Brie, Cheddar, Grapes, Celery, Chutney, Crackers	

TEA & COFFEE

Whether you're team tea or coffee, we've got your cup covered

We've got a full selection available. Just ask. Dairy free milks available too.

ONE LAST SIP BEFORE YOU GO...

Something a little stronger? We've got just the thing

Because dessert isn't the only way to end a meal.

Head Chef Gavin Ness

DF = Dairy Free | GF = Gluten Free | * = possible with dish adjustment

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