

dinner menu

SNACKS

Nocellara olives 4

Padron peppers (GFO/VG) 4
confit garlic and raspberry vinegar

SIDES

Chips 3.5

Crispy potato terrine 3.5

STARTERS

Roasted squash and tomato soup 7
croutons, cardamon oil

Thai fishcakes 8
mango chutney, pickled cucumber,
gochujang mayonnaise

Wild mushroom arancini 7
mushroom ketchup, parmesan

Sticky beef sesame bun 7
chilli, lime, cucumber, spring onions

MAINS

8oz sirloin steak 24
watercress, chips
peppercorn sauce 3

Hake 18

Priest Cove sauce, potato terrine, tenderstem
broccoli

Beetroot gnocchi 15
blue cheese, roasted beetroot, broccoli, crispy
kale, salsa verde

DESSERTS

Lemon posset 7
poached rhubarb, ginger crumb

Vegan ice cream 5

Dark chocolate delice 7
passionfruit sorbet, chocolate caramel

Spiced orange pudding 7
orange compote, chocolate mousse

dinner menu

BURGERS

all served on a freshly baked brioche bun with chips and salad

Steak burger 14

pickled cucumber, cheese, tomato, jalapeño
mayonnaise

Buttermilk fried chicken 14

pickled cucumber, cheese, tomato, aioli

PIZZAS

all pizzas are served on either a 9" or 12" base

Margherita 9 / 14

tomato sauce, mozzarella, basil

Pepperoni 11 / 16

tomato sauce, olives, anchovies, mozzarella,
basil

Hoisin duck 12 / 17

tomato sauce, spring onion, cucumber, sesame
seeds, mozzarella, basil

breakfast menu

FROM THE KITCHEN

add continental +4

Full English 12.5

fried, scrambled or poached egg, bacon, sausage, tomato, mushroom, hogs pudding

Crushed avocado 10.5

fried focaccia, lime, broccoli, tomato, almonds, spinach, add poached egg +1

Eggs royale 8 / 13

english muffin, smoked salmon, poached egg, spinach, hollandaise

Porridge 4.5

honey

BAPS / SANDWICHES

Bacon 5.5

Sausage 6.5

Bacon and egg 6.5

Sausage and egg 7

Veggie sausage 5.5

Veggie sausage and egg 6.5

CONTINENTAL 10.5

Homemade granola

Trewithen dairy yogurt

Homemade compote

Danish pastries

Fruit bowl

Cereals

Toast

marmalade, jam

HOT DRINKS

Americano 2.75

Latte 3

Cappuccino 3.1

Flat white 2.75

Hot chocolate 3

Mocha 3.2

Pot of tea 3

Flavoured tea 2

at the time of ordering, please inform your server of any allergies or intolerances you may have

Roskilly's menu

one course 7.50

two courses 10

MAINS

Margherita pizza

Macaroni cheese
garlic bread

3oz beef burger
Chips

Fish fingers
served breadcrumb and fried, chips

DESSERTS

Chocolate brownie

Roskilly's ice cream pots
various flavours

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one course 14

two courses 19

three courses 24

STARTERS

Roasted squash and tomato soup
herb oil, croutons

Smoked ham hock terrine
pickles, toast, watercress

Thai fishcakes
pickled cucumber, gochujang mayonnaise, lime

MAINS

Pork loin
roast potatoes, neaps, parsnips, toffee apple purée,
crackling, toffee apple sauce

Slow cooked beef brisket
roast potatoes, neaps, parsnips, Yorkshire pudding,
horseradish

Roasted squash
beetroot, wild mushrooms, roast potatoes, neaps, parsnips,
salsa verde

DESSERTS

Lemon posset
poached rhubarb, ginger crumb

Spiced orange pudding
chocolate mousse, orange compote

British cheese selection
spiced apple chutney, crackers, quince

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Sunday Lunches

Welsh rarebit 10
spiced tomatoes, watercress, chips

Wild mushroom pappardelle 11
tarragon, parmesan

Soup of the day 7
homemade bread and butter

Open fish finger sandwich 11
tartare sauce, baby gem, lemon, chips

BURGERS

all served on a freshly baked brioche bun
with chips and salad

Steak burger 14
pickled cucumber, cheese, tomato, jalapeño
mayonnaise

Buttermilk fried chicken 14
pickled cucumber, cheese, tomato, aioli

PIZZAS

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basil

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tomato sauce, spring onion, cucumber, sesame
seeds, mozzarella, basil

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three course 20

SAMPLE MENU

Shallot tarte tatin

blue cheese, pickled shallots, endive, walnuts

Salt cod fishcake

pickled cucumber, aioli

Hake

potato terrine, crispy cabbage, seaweed
beurre-blanc

Wild mushroom pappardelle

tarragon, parmesan, lime, mascarpone

Coffee creme brûlée

cinnamon donuts

British cheese selection

spiced apple chutney, crackers, quince

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