Dining at Rosslea

a taste of luxiourous charm



Starters

Chef's soup of the day £5.50

Served with a warm crusty roll

Chilli beef nachos £7.50

Served with guacamole, jalapenos, and sour cream -£7.95 (vegan) or £12.95 (main size)

Chicken satay skewers £7.95

Accompanied by a tangy Asian slaw, adding a crunchy, refreshing contrast to the savoury grilled flavours

Haggis bon bons £7.95

Resting on a velvety cushion of mashed potato and turnip, finished with a delicate drizzle of whisky sauce

Classic Caesar salad £8.95

Crisp romaine, creamy dressing, Parmesan shavings, and herbed croutons for a classic, refreshing bite

Pumpkin seed pesto bruschetta £6.50

Toasted bread topped with a unique blend of nutty pumpkin seed pesto, bursting with fresh, rustic flavors

Vegetable teriyaki noodles £9.50

Slick noodles and crunchy veggies in a rich teriyaki glaze - £2.50 (add chicken), £3.00 (add quorn) or £14.95 (main size)

Seafood chowder £7.50

Served with a warm homemade bread roll

A Little Extra

Our classic sides £4.00 per side

Skinny fries Onion rings Mixed salad Garlic bread Homemade slaw Mac n cheese

Chilli beef and cheese loaded fries £9.99

Golden fries heaped with spicy chilli beef and melted cheese, a hearty indulgence

Crispy Chicken & Cheese Fries £9.99

Golden fries topped with crispy battered chicken and a gooey cheese blend, perfect for a savory crunch

Mac 'n' cheese loaded fries £9.99

A cheesy twist on a classic, with creamy macaroni and cheese heaped over crispy fries

Main Courses

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Rosslea Burger £16.95

Served on a toasted brioche bun with a side of salad, creamy mayonnaise, skinny fries, and tangy slaw (vegetarian and vegan option available) – £1.50 per item (haggis, black pudding, beef chilli, smoked bacon, mozzarella cheese, onion rings, or fried egg)

Battered codling £16.95

Accompanied by crispy fries, sweet peas, a slice of lemon, tartare sauce, and a fresh salad garnish

Butternut squash & chickpea curry £14.95

Served with a crisp poppadom, aromatic cardamominfused rice, and sweet mango chutney - £2.50 (add chicken)

Bangers and mash £16.95

A traditional Cumberland ring paired with creamy mash, rich onion gravy, and tender garden peas

Seared sea bass fillet £19.95

Paired with succulent roasted baby potatoes, vineripened cherry tomatoes, charred asparagus, all drizzled with a zesty lemon butter

Traditional beef or quorn lasagne £12.95

Accompanied by a crisp, fresh salad and warm, fragrant garlic bread

Hunters chicken £16.95

Accompanied by golden roasted potatoes and your choice of a hearty vegetable medley or a crisp, refreshing salad

7oz sirloin steak £24.95

Served with rustic hand-cut chips, a slow-roasted confit tomato, earthy sautéed mushroom, and creamy slaw



Every effort is made to instruct our team regarding the potential severity of food allergies Please be advised that our menu items may contain allergens, so please speak with your waiter or waitress if you have any concerns



there's always room for dessert



Sticky toffee pudding - £6.95

Our sticky toffee pudding comes drenched in a lush toffee sauce, served alongside a scoop of velvety vanilla ice cream for a classic, comforting finish

Tablet and caramel cheesecake - £6.95

Our tablet and caramel cheesecake is topped with fluffy whipped cream and garnished with a colorful selection of fresh berries for a delightful contrast of flavors

Banoffee tart – £6.95

A crumbly buttery base layered with smooth toffee, ripe bananas, and a soft cloud of whipped cream

Strawberry sundae – £6.95

A delightful blend of strawberry and vanilla ice creams, layered with fresh cream, topped with ripe strawberries, and a drizzle of sweet strawberry sauce

Spiced apple crumble – £6.95

Our Spiced Apple Crumble is perfectly paired with either a smooth vanilla anglaise or a scoop of rich vanilla ice cream, complementing the warm spices with cool sweetness

Carrot cake – £6.95

Our carrot cake is enrobed in a decadent cream cheese frosting, striking the perfect balance of sweetness to complement the cake's spiced, moist crumb

Auld fashioned rice pudding – £6.95

Our auld fashioned rice pudding arrives at your table with a choice of aromatic nutmeg to enhance its comfort or a dollop of strawberry jam for a sweet, fruity twist

Caramelised pineapple – £7.50

Our caramelised pineapple is served with a scoop of creamy coconut ice cream and a garnish of fresh, vibrant fruit, creating a tropical harmony of flavours



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ROSSLEA HALL HOTEL