

Dining at Rosslea

a taste of luxiourous charm



Starters

Chef's soup of the day £5.95

Served with a warm crusty roll (vegetarian, vegan & gluten free option available)

Haggis, neeps & tatties £8.95

With Whiskey Sauce - £15.95 (main size)

Chilli beef nachos £7.95

Served with guacamole, jalapenos, and sour cream - £8.15 (vegan) or £13.95 (main size)

Chicken tikka (G/F) £10.95

Tender chicken marinated in a blend of aromatic spices, yoghurt, lime served with tangy salad and mint yoghurt

Maple glazed shrimp (G/F) £10.95

Crispy fried shrimp tossed with sweet & savoury maple syrup with buffalo hot sauce

Crispy corn tweels (V, Ve, G/F) £8.95

Fried corn on cob pieces topped with Manchego cheese, chipotle mayo, spicy sriracha sauce

Smoked salmon carpaccio (G/F) £10.95

Smoked premium salmon layered with beetroot, orange, tangy horseradish cream and herb puree

A Little Extra

Our classic sides £4.50 per side

Skinny fries
Chunky chips
Onion rings
Mixed salad
Garlic bread
Homemade slaw
Mac n cheese
Steamed veg
Boiled rice
Chicken strips

Chilli beef and cheese loaded fries (G/F) £9.95

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

Crispy chicken & cheese fries (G/F) £9.95

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

Mac 'n' cheese loaded fries £9.95

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

Main Courses

Rosslea cheese burger £16.95

Juicy 6oz beef patty with lettuce, tomato, onion, mayonnaise, cheese and BBQ sauce served on toasted brioche bun; add-ons: Crispy bacon, haggis, onion rings, cheese, 6oz patty (vegetarian & vegan option available)

Fish and chips £18.95

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

Tikka masala (chicken or vegetable) (G/F) £18.95

Rich and creamy tikka masala served with Naan Bread, Cardamon Scented Rice & mango pickle (vegetarian & vegan options available)

Spicy Cajun chicken pasta £16.95

Seasoned chicken breast tossed with garlic infused penne pasta, sautéed bell peppers and onion, finished with a rich creamy sauce served with focaccia bread (vegetarian & vegan option available)

Lemon garlic chicken/Cajun chicken (G/F) £18.95

Tender grilled chicken breast served with mushroom sauce, garden vegetables and chunky chips

Lamb shank (G/F) £23.95

Braised slow cooked to tender perfection in a rich and flavourful sauce infused with herb and aromatic spices served with seasonal vegetable, mash and rich port wine gravy

Pan-seared salmon fillet (G/F) £23.95

Salmon served atop a velvety sweet potato puree and side nutty apricot bulgur wheat, finished with a drizzle of citrus herb sauce

8oz sirloin steak (G/F) £28.95

Served with rustic hand-cut chips, a slow-roasted confit tomato, earthy sautéed mushroom, and creamy slaw - £2.50 (add peppercorn sauce)

Every effort is made to instruct our team regarding the potential severity of food allergies - V = Vegetarian, Ve = Vegan & G/F = Gluten Free
Please be advised that our menu items may contain allergens, so please speak with your waiter or waitress if you have any concerns

A discretionary 10% service charge will be added to your bill. If our service does not meet your expectations, please let us know, and we will be happy to remove it. All prices are inclusive of VAT

ROSSLEA HALL HOTEL

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Dessert at Rosslea

there's always room for dessert...



Sticky toffee pudding — £7.50

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

Strawberry sundae (G/F) — £7.50

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

Mademoiselle speculoos cheesecake (V, Ve) — £7.50

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

Chocolate tart — £7.50

Served with whipped cream and chocolate ice cream

Caramelised pineapple (V, VE, G/F) — £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

Cranachan (G/F) — £7.50

Traditional Scottish cranachan made with whipped cream, farm fresh raspberry, toasted oats a hint of honey and Scottish whisky

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