

Roos Arms Menu

Starters

Homemade bread – Olives – Feta – Humous – Chilli oil	6
Mussels – White wine & cream sauce – Tomato concasse – Bread	8/14
Salmon scotch egg – Apple, fennel & celery remoulade	7
Chicken wings – Choice of bbq sauce or hot sauce	6
Soup of the day – Homemade bread	5

Mains

Chicken supreme – Creamed cabbage – Bacon – Herb crusted fondant potato – Sautéed garlic mushrooms – Chicken Jus	15
Ham, leek & cheddar pie – Pea, broad beans & romanesco – Garlic & herb mash or chips	14
Trio of sausages – Garlic & herb mash – Buttered green beans – Apple & cider gravy	12
Beer battered fish & homemade chips – Minted peas – Tartare sauce	12
Homemade mushroom & goat's cheese tortellini – Three cheese sauce – Parmesan shavings – Truffle oil	8/16
Herb crusted cod – Crushed new potatoes – Spring onion volute – Dill oil	16
8oz Venison, pork & sage burger with bacon & cheese – Homemade chips – Rocket – Tomato – Red onion relish	14
10 oz Ribeye steak – Portobello mushroom – Homemade chips – Grilled tomato - Rocket & parmesan salad	22
Peppercorn sauce or Salsa Verde	2.5

Additional Sides

Homemade chips 3.5 – Garlic mashed potatoes 3 – Buttered green beans 3 – Rocket & parmesan salad 3

Please inform your waiter about any food allergies, intolerances & dietary requirements.