

COCKTAILS

CLASSIC

NEGRONI	15
Bombay Sapphire Gin Campari red vermouth	
MANHATTAN	16
Chivas Regal 12yr Vermouth bitters	
OLD FASHIONED	16
Woodford Reserve bitters sugar	
CLASSIC MARTINI	15
Bombay Sapphire Gin or Absolut Vodka vermouth	
VESPER	16
Bombay Sapphire Gin or Absolut Vodka Lillet Blanc	
BLOODY MARY	15
Żubrówka Bison Grass Vodka tomato juice Tabasco	
WHISKEY SOUR	15
Chivas Regal 12yr lime sugar	

NON-ALCOHOLIC

ELDERFLOWER FIZZ	10
elderflower cordial lime apple juice mint soda	
VIRGIN MOJITO	10
ginger ale lime mint sugar	
BLOODY SHAME	10
tomato juice Tabasco	

CHAMPAGNE & WINES

CHAMPAGNE & FIZZ

	125ML	750ML
Prosecco Cielo DOC NV	6.5	38
Prosecco Cielo DOC NV Rosé	6.5	38
Cremant de Bourgogne, Caves de Lugny NV	9.5	55
ROSL Champagne, Gardet Brut Tradition NV	12.5	75
ROSL Champagne, Gardet Rosé NV	15	90
Bollinger PN AYC18		150

WINES OF THE MONTH

	175ML	750ML
Pazo Cilleiro Albariño, Spain, 2022	12	50
A crisp fresh Albariño with good fruit and well balanced acidity. Excellent as an aperitif or with shellfish, seafood and fish.		
Château de Cabriac Vieilles Vignes Carignan, France, 2021	10.5	45
A full bodied concentrated wine from old vines which give complexity richness and good length. Excellent with red meat, curries, lamb, ham, pork and cheese.		
Bravo Cabernet Rose, Chile, 2023	7.5	32
A crisp fresh rose with elegance and complexity. Excellent as an aperitif, with fish, seafood, and oriental fish dishes.		

WHITE

	125ML	175ML	500ML	750ML
ROSL Club White, 2023	5.3	7.5	21.5	32
Chenin Blanc, Post Tree, Swartland, SA, 2023	5.5	7.7	22	33
Amori Pinot Grigio, Italy, 2022	5.5	7.7	22	33
Chardonnay, La Balade de Coline, France, 2023	6.5	8	25	34
Eguren Ugarte Rioja Blanco, Spain, 2022	7	9.5	26.7	40
Pinot Gris, Villa Wolf, Germany, 2022	7.5	10.5	30	45
Seasalter Sauvignon Blanc by Groote Post, SA, 2021	7.5	10.5	30	45
Mâcon Village Domaine Chêne Village, France, 2021	7.5	10.5	30	45
Les Cépages Locaux, Viognier, France, 2020	7.5	10.5	30	45

ROSÉ

Bravio Cabernet Rose, Chile, 2023	5.3	7.5	21.5	32
Été en Provence, France, 2022	7.5	10.5	30	45
AIX Cote de Provence, France, 2022	8.5	11.5	33.5	50

RED

ROSL Club Red, 2022	5.3	7.5	21.5	32
Carignan 'Vieilles Vignes' Mécanique, 2022	5.5	7.7	22	33
Post Tree Shiraz Cinsault, Swartland, SA, 2019	5.5	7.7	22	33
Armigero Sangiovese di Romagna Riserva, IT, 2019	6.5	9.5	25	34
Gouguenheim Malbec, Mendoza, Argentina, 2022	7	9.5	26.7	40
ROSL Club Pinot Noir, Germany, 2022	7.5	10.5	30	45
ROSL Club Claret, Château Argadens, FR, 2019	7.5	10.5	30	45
Viña Albina Rioja Crianza, Spain, 2020	7.5	10.5	30	45
Les Cépages Locaux, Cairanne, Caladoc, FR, 2019	7.5	10.5	30	45

Please ask for our full wine list should you wish to view more extensive wine options.

BEERS, ALES, CYDER & SOFT DRINKS

BEERS AND ALES

DRAUGHT

COBRA

HALF

4.5

PINT

8.5

HIVER IPA

4.5

8.5

BOTTLED

275ML

330ML

440ML

BECKS

4.5

BECKS BLUE

4

ASAHI

5.5

MEANTIME LONDON LAGER

6

MEANTIME PALE ALE

6.5

GUINNESS ORIGINAL

6

GUINNESS ZERO

5

COBRA LAGER

6

KING COBRA

9.5

FABAL LAGER (vg)

6

HIVER AMBER BEER

6.5

HIVER HONEY BLONDE

6.5

CYDER

275ML

330ML

440ML

ASPALL ORGANIC

6

SOFT DRINKS

200ML

330ML

750ML

KINGSDOWN MINERAL WATER

3

5

still or sparkling

MIXERS

4

COKE, DIET COKE, LEMONADE

4

TONIC, SODA

4

JUICES

4

orange | cranberry | apple | tomato

SPIRITS

GIN

	35ML	50ML
BOMBAY SAPPHIRE	6	7
TANQUERAY	6	7
HENDRICK'S	8.5	10.5
MONKEY 47	9.5	11.5
GIN MARE	9.5	11.5
NO.3	9.5	11.5

NON-ALCOHOLIC

SEEDLIP "GROVE 42 CITRUS"	4.5	6
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VODKA

ABSOLUT	6	7
ABSOLUT VANILLA	6	7
GREY GOOSE	8.5	10.5
ŻUBRÓWKA BISON GRASS	7.5	9.5
CRYSTAL HEAD	9.5	12.5

VERMOUTH

MARTINI BIANCO	4	6
MARTINI DRY	4	6
MARTINI ROSSO	4	6
NOILLY PRAT	5	7
LILLET BLANC	5.5	7.5
COCCHI TORINO	7.5	9.5

RUM

BACARDI	5.5	6.5
WHITE MYERS DARK	6.5	7.5
HAVANA CLUB 7YR	7.5	8.5
HAVANA CLUB 3YR	8	9
DIPLOMATICO MONTUANO	8	10
DIPLOMÁTICO RESERVA	9	11

SPIRITS

TEQUILA

	35ML	50ML
JOSE CUERVO GOLD	5.5	7.5
JOSE CUERVO SILVER	7	9

WHISKEY & BOURBON

JAMESON	7	8
THE FAMOUS GROUSE	5.5	6.5
CANADIAN CLUB	6.5	7.5
JOHNNIE WALKER BLACK LABEL	9	11
JACK DANIEL'S	7	8
JACK DANIEL'S TENNESSEE STRAIGHT "RYE"	11	13
WOODFORD RESERVE	9	11
CHIVAS REGAL 12YR	8	10
MAKER'S MARK	9	11

SINGLE MALT

GLENFIDDICH	10	13
GLENLIVET FOUNDER'S RESERVE	8.5	10.5
TALISKER 10YR	10	13
LAPHROAIG 10YR	10	13
MACALLAN 12YR	12	15
DOUBLE CASK GLENMORANGIE 10YR	8.5	10.5
LAGAVULIN 8YR	13.5	16.5
DALWHINNIE 15YR	11	14
HIGHLAND PARK 12 YR	9	13

COGNAC & ARMAGNAC

MARTELL VS	7	9
COURVOISIER VS	7.5	9.5
REMY MARTIN VSOP	10	13
BARON DE SIGOGNAC 10YR	10	13
MARTELL XO	18	25

LIQUEURS & GRAPPA

LIQUEURS

	35ML	50ML
BAILEYS IRISH CREAM	4	5
TIA MARIA	3.5	4.5
SAMBUCA LUXARDO	4	5
BEPI AMARETTO SALIZÁ	6.5	7.5
KAHLUA	4	5
COINTREAU	5.5	6.5
GRAND MARNIER	6.5	7.5
DRAMBUIE	7	8
FRANGELICO	4	5
APEROL	4.5	5.5
CAMPARI	5	6
PIMM'S	4.5	5.5
AMARO MONTENEGRO	6	7
DE KUYPER CRÈME DE BANANES	4	5
PERNOD	6	7
VELHO BARREIRO CACHACA SILVER	6	7
CHARTREUSE GREEN	9	13

GRAPPA

GRAPPA BARRIQUE GRECO DI TUFO GOLD RUSSO	4.5	6
GRAPPA FALANGHINA RUSSO	4.5	6
GRAPPA GRECO DI TUFO RUSSO	4	5.5

LIGHT BITES & CLUB CLASSICS

LIGHT BITES

Soho bar mix	5
Wasabi peas	5
Bloomsbury mix	5
Dry roasted peanuts	5
Chilli rice crackers	5
French rosemary almonds	5
Somerset Applewood smoked mixed nuts	5
Truffle and pecorino nut mix	5
Chilli fried corn	5

ROSL CLUB SANDWICH	17
choice of white or brown bread, chicken, tomato relish, avocado, smoked bacon	

FALAFEL WRAP	17
crispy onions, pickles, hummus, rocket (vg)	

SMOKED SALMON BAGEL	15
cream cheese, lilliput capers	

PRAWN AND CRAYFISH COCKTAIL	13
brioche roll, baby gem lettuce	

SOURDOUGH CHEESE TOASTIE	10
wholegrain bechamel, aged cheddar cheese (v without ham) (add ham for £3, add tomato for £1)	

CLUB CLASSICS

ROSL FISH AND CHIPS	22
crushed peas, tartare sauce	

ROSL BURGER	22
aged cheddar cheese, shallot and celery salad, aioli, triple cooked chips	

CUMBERLAND SAUSAGE	20
mashed potato, caramelised onion jus	

CURRY OF THE WEEK	22
saffron rice, chutney, papadams (v on request)	



We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.

SMALL PLATES

SMALL PLATES

CHARCUTERIE SELECTION	17
Acorn-Fed 75% iberico ham, chorizo, saucisson, lomo, serrano, ham, pickles, sourdough	
SEARED TUNA LOIN	11
soy and yuzu dressing, avocado purée, pickled ginger	
IBERICO HAM CROQUETAS	8
LEEK AND CHEDDAR CHEESE TARTLET	10.5
rocket and parmesan salad, balsamic dressing (v)	
TANDORI CHICKEN SKEWERS	11
with mint yogurt dip	
SMOKED SALMON	12.5
capers, crème fraîche, blinis	
STONE BAKED TOMATO AND OLIVE FOCACCIA	6
aged balsamic, extra virgin olive oil (v)	
COCKTAIL SAUSAGES WITH BBQ SAUCE	9
MISO AND MUSHROOM SAUSAGE ROLLS (vg)	8
SOUP OF THE DAY (vg)	12
SIDES	
TRIPLE-COOKED CHIPS	6.5
GREEN SALAD	4.5
DESSERTS	
DESSERT OF THE DAY	10.5



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TREATS MENU

MONDAY TO FRIDAY 09.30 - 16.00

SATURDAY, SUNDAY AND BANK HOLIDAYS 12.00 - 16.00

ROSL TREATS

Freshly baked pastry selection 3

Blueberry, chocolate or apple crumble muffin 3.5

Double chocolate cookie 3

CAKES AND BAKES

Cream tea, plain and fruit scones, clotted cream, Tiptree preserve 7.5

Cake of the day (Please ask your server for today's selection) 5

Chocolate brownie 4

HOT BEVERAGES

MUSETTI COFFEE

Filter coffee 3.6

Americano 3.6

Cappuccino 3.6

Hot chocolate 3.6

Latte 3.6

Espresso single 2.8 | double 3

Macchiato single 2.8 | double 3

Cafetiere for one 4 | for two 5.5



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HOT BEVERAGES

BIRCHALL LOOSE TEAS

BLACK TEA

4

Great Rift, Breakfast Blend

A deliciously strong breakfast tea bursting with full flavour

Great Rift Decaf, Breakfast Blend

All tea leaves are hand plucked before they are carefully decaffeinated and this gives Birchall Great Rift Decaf its exceptional brightness, golden colour and strong refreshing taste

Virunga Earl Grey

This single origin tea is famously bright, fragrant and perfect anytime

Virunga Single Estate
'Afternoon Tea'

An elegant and refreshing afternoon tea

Lapsang Souchong

A venerable black tea from China with a distinctive, smoky taste and aroma. It is a traditional British favourite and is said to have been the preferred tea of Winston Churchill

Darjeeling

Birchall Darjeeling creates a golden coloured infusion that releases the pronounced, rich flavour and floral aroma with muscat grape notes

GREEN TEA

4

Mao Feng Green Tea

A purifying and restorative Mao Feng, rich in anti-oxidants

Jasmine Tea Pearl

From China's Fujian province Jasmine Tea Pearls combines the mild sweetness of green tea with the soft floral notes of jasmine flowers

HERBAL INFUSIONS

3.5

Whole Camomile Flower

Soothing and delicate, aiding digestion and promoting sleep

Peppermint

Fresh, invigorating and perfect as an after dinner digestive

Red Berry and Flower

Fruity, refreshing, rich in antioxidants and naturally caffeine-free

Lemongrass and Ginger

Lively, spicy and naturally caffeine-free

Organic Redbush

Sweet and earthy

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