



Sample Brunch 10am till 5pm

By the way... everything is cooked from scratch in our wee kitchen with fresh ingredients for optimum flavourage & may take a wee bit longer than a bing!

Pre-orders are welcome for larger groups or those with not much time on their hands!

Please bare in mind... although we don't put nuts in everything, we can't guarantee they're not in everything (if yeh ken what ah mean?)

As you may notice, we use 'happy' (free range), seasonal, local & sustainable produce where ever possible because it tastes really, really good & is better for you & we can sleep at night knowing we tried!

Allergies menu KEY

V = Vegetarian N = contains Nuts

NGCI = Non Gluten containing ingredients

P = Pescetarian D = Dairy free

VEGAN = please ask for separate menu

***anything with a star, ask for details**

**Due to varying degrees of allergies we advise that you check with our staff for any specific concerns*

Any dietary requirements or allergies should be brought to our attention at the earliest opportunity

We use various produce on site &

CANNOT 100% guarantee for extreme allergies

A 10% discretionary service charge is added to tables of 7 or more with all tippage going to the "Rosey Team" ta very much x

Fancy Fungi V, D, NGCI*

Assorted wild mushrooms sautéed in a garlic & parsley olive oil served on toasted homemade bread & topped with a pair 'o' poached happy eggs

French Toast Go veggie & swap the bacon for banana

Chunky slices of homemade bread soaked in seasoned egg batter, pan fried in butter & served with rashers of smoked streaky bacon with Canada's finest grade 'A' maple syrup served on the side

The landlady has hers with fresh banana for an extra £1

Pearrific V, NGCI*

A vibrant green garden pea smash with crumbled goats cheese, pea shoots & pair 'o' poached happy eggs served on a slice of toasted homemade bread

Add some smokey bacon rashers for a pound

Eggs Benedict NGCI*

Pair 'o' poached happy eggs on a slice of toasted homemade bread with freshly whipped hollandaise, served six ways...

Flourishing Florentine... Wilted spinach V

Healthy High Road... Vegetarian haggis V, N

Lovely Low Road... Meaty haggis

Barry Benny... Smoked streaky bacon

On the Shore... Scottish smoked salmon P

Total Eclipse... Stornoway black pudding

The Roseleafer V, N, NGCI*, D*

Vegetarian brekkie with award winning haggis, beans, slow roasted tomatoes, our own tattie scone, flat cap mushroom, wilted spinach with a happy egg cracked in the skillet & homemade buttered toast

The Big Yin

Proper packed full 'o' pork sausages, Stornoway black pudding, slow roasted tomato, smoked streaky bacon, beans, flat cap mushroom & our own tattie scone with a happy egg cracked in the skillet & homemade buttered toast

Souper Douper Soup *wee/BIG V, NGCI**

A bowl of today's tasty soup flavour served up with a slice of homemade bread & a chunk 'o' butter

Chunky Cullen Skink *wee/BIG P, NGCI**

Traditional Scottish creamy fish soup with generous chunks 'o' naturally smoked haddock, leeks & tatties served with slices of homemade bread & a chunk 'o' butter

Cheeky Tikka *NGCI**

Chunks of in house Tikka marinated chicken breast, tomato & cos lettuce wrapped in a toasted tortilla wrap with a mint & coriander chutney, super salad & homemade chips

Kofta Wrap

Spiced lamb koftas with veggie couscous & a zesty fresh mint yoghurt stuffed in a toasted tortilla wrap, with a borlotti bean salad & double dipped chips on the side

Scottish Skagen *P, NGCI**

Open sandwich with Scottish smoked salmon, shrimp, dill & crème fraiche served on toasted brioche bread & served with a dressed fresh pepper & rocket salad

Fancy Fritters *V*

Cracking courgette fritters with rustic apple-slaw sandwiched in a homemade chilli & lime flatbread served with a super salad & homemade chips

Helpi Halloumi *V, NGCI*

Pan seared slices of spiced halloumi cheese on a warm puy lentil, spinach & caramelised balsamic beetroot salad

Oodles 'o' Noodles *D, N, NGCI, V**

*Pulled chicken vermicelli salad with heaps of veggies, coriander, basil, mint & toasted cashew nuts which are all tossed in a mild chilli & ginger dressing (Go *Veggie* & lose a pound)*

Hunky Haddock *P, NGCI with sautéed cauliflower*

Poached smoked haddock & chive risotto topped with curried tempura cauliflower & a seared lemon



Sample Tea Time 5pm till 10pm

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Wee bits & bobs tae start you off...

Souper Douper Soup *V, NGCI**

A wee bowl of today's tasty soup flavour served up with a slice of homemade bread & a chunk 'o' butter

Chunky Cullen Skink *P, NGCI**

Traditional Scottish creamy fish soup with generous chunks 'o' naturally smoked haddock, leeks & tatties served with a slice of homemade bread & chunk 'o' butter

Leith-al Egg

Locally snared haggis coated free range egg with a crusty coating served with a fruity broon sauce

Scottish Skagen *P, NGCI**

Scottish smoked salmon, shrimp, dill & crème fraiche served on toasted brioche bread

Cracking Croquettes

Creamy roasted chicken filled croquettes served with a chipotle mayo

Cheeky Chana Curry *wee/BIG V, NGCI*, D*, Vg**

Punjabi style chickpea, cauliflower, roasted butternut squash & spinach curry served with homemade flatbread

Pair of Platters *V/M NGCI*, D*, Vg**

Choice of platters each served with a Moroccan hummus, Gordal green olives, curried eggs & homemade bread, seeded oatcakes & rye crisps

Veggie... *Beetroot bonbons & wild mushroom bruschetta*

Meaty... *Salmon & shrimp skagen & roast chicken croquettes*

Platters are great to share between two or have 2 platters served on a cake tier for more;

Tea time meals tae fill yer belly...

Mac Attack *Go veggie & save 50pee*

Marshall's Scottish macaroni in a lightly truffled smoked applewood cheddar sauce with sautéed leeks & smokey bacon & herby cheesy crust!

Helpi Halloumi *V, NGCI*

Pan seared slices of spiced halloumi cheese on a warm puy lentil, spinach & caramelised balsamic beetroot salad

Baaa-fta Kofta

Spiced lamb koftas served up with veggie couscous, zesty fresh mint yoghurt & homemade flatbread

Kedgereedoo *P, NGCI*

Flakes of naturally smoked haddock & fresh peas mixed with fragrant curried basmati rice & served with a soft boiled free range egg

Iron Man Steak *NGCI, D**

Flat iron steak cooked medium rare & sliced for dipping in a duo of sauces, chimichurri & béarnaise Served on a skillet with homemade chips & wee salad 'o' slow roasted tomatoes, rocket & parmesan shavings

When only a Burger will do...

Our burgers are served in a toasted homemade sesame seeded onion bun with a slice of beef tomato, mixed leaves & hand cut rooster double dipped chips

Barry Beetroot Burger *V, NGCI*, D no crème fraiche*

A tasty beetroot patty bursting with herbs served with a dollop of crème fraiche & in house chilli jam & topped with a cherry tomato

Royale with Cheese *NGCI*, D without cheese*

Roseleaf recipe of seared minced beef & pork belly burger with Scottish mature cheddar & tomato relish topped with a sweet dill pickled gherkin

Add for a pound... Streaky bacon **or** Stornoway black pudding
Or for 50 pennies... add a fried happy egg or jalapenos

Sample desserts...

Super Slice *V, NGCI, D**

*Polenta & almond cake with a fresh fruit salad
& dollop of healthy natural Greek yoghurt*

Coconutty Toffee Pudding *V*

*Good old sticky toffee pudding with a coconut kiss,
rich butterscotch sauce & scoop of vanilla ice cream*

Chocoholic Frolic *NGCI*

*A rich gooey flourless chocolate cake served
with a scoop of clementine sorbet*

Tira-miss-u *N*

*Homemade lady sponge fingers soaked in espresso &
Amaretto, layered with creamy mascarpone, almond
biscotti & Dulce de leche from our chef's hometown!*

Chunky Cheese Board *V, NGCI*

*A selection of three cheeses which are all Scottish
& vegetarian served with homemade pumpkin
seeded oatcakes, sliced fresh apple
& a prune, pear & anise chutney*

Badentoy Blue... *Creamy blue cheese wi a gentle tang*

Clava Brie... *Silky, smooth organic soft cheese*

Maisies Kebbuck ... *A semi hard cheddar like cheese *UP*

Fancy a cheeky wee glass of Port, Buckfast or

Ave an Affogato!

*A sophisticated finale by drowning a scoop of creamy
vanilla Scottish ice cream with a shot of Italian espresso*

**Give it a boozy boost by adding one of our many
liqueurs...** *Amaretto, Franjelico, Bailey's, Patron XO,
Napoleon Mandarin or Pedro Ximenez... to name but a few ;)*