

# MENU

## SANDWICHES/ PANINIS

Sandwiches are served on white or wholegrain bloomer / flatbread with homemade potato crisps unless mentioned otherwise

CHUNKY EGG MAYONNAISE & WATERCRESS	£6.50
SMOKED & FLAKED SALMON BAGEL lemon & caper cream cheese, smoked sea salt	£7.95
CORONATION CHICKEN Chicken breast, raisins, herbs, curried mayo, homemade potato crisps	£7.50
RARE ROAST BEEF caramelised onions, pickled gherkins, horseradish mayo	£7.95
1935 CHICKEN CLUB grilled chicken breast, bacon, boiled egg, lettuce, tomato, smoky cajun chips	£8.50
OPEN BBLT (add an Egg for £1.50) six thick slices of crispy bacon, tomatoes, lettuce, cracked pepper balsamic mayo, smoky cajun chips	£7.50
PHILLY STEAK minute steak, six-inch baguette, cheese, honey mustard, smoky cajun chips	£8.75
PEPPER SAUCE / WILD MUSHROOM SAUCE - £2.00	
'VEGGIE' CLUB SANDWICH avocado, egg, tomato, crispy brie, iceberg lettuce, balsamic mayo, smoky cajun chips	£7.95
POSH FISH FINGER SANDWICHES brioche buns, peppery rocket, homemade tartare sauce, smoky cajun chips	£7.95
HONEY GLAZED WILTSHIRE HAM & TOMATO CHUTNEY (P) emmental, shredded iceberg	£7.50
MATURE CHEDDAR & RED ONION JAM (V) (P) homemade potato crisps	£6.50
TUNA & SWEETCORN MELT PANINI	£7.50
TURKEY, BASIL & BRIE PANINI	£7.95

(P) - Panini is served with smoky cajun chips



## SPARKLING CHAMPAGNE

	125ml glass	175ml glass	250ml glass	75cl bottle
MONTAUDON BRUT NV, FRANCE A crisp and juicy, nose shows hints of peach and white flowers; the palate is fresh, fruity and well-balanced. Cuvée made from 40% Pinot Noir, 35% Pinot Meunier and 25% Chardonnay (1)	8.95			45.00
SILVER (NV) International Wine & Spirit Competition 2017 BRONZE (NV) Decanter World Wine Awards 2017				
DA LUCA PROSECCO, VENETO, ITALY Pear and peach fruit on a lively, yet soft and generous palate (2)	6.95			32.00

## WHITE

### LIGHT, REFRESHING, DRY WHITE

	125ml glass	175ml glass	250ml glass	75cl bottle
SOAVE, VITIS NOSTRA VENETO, ITALY Classic, aromatic, dry and flinty style from the town of Calmasino di Bardolino, using a blend of Garganega and Trebbiano grapes (1)	4.25	6.25	8.00	22.50
CORTE VIGNA PINOT GRIGIO DELLE VENEZIE, VENETO, ITALY Floral, racy & dry with green, crisp fruit, an innovative wine by a collaboration of private land owners (2)				
COMMENDED (2009) International Wine Challenge 2011				
CASTELBELLO BIANCO CAMPANIA, ITALY Crisp and refreshing with subtle flavours of green apple and citrus fruit. Mostly made from Trebbiano, the grapes come from central and northern Italy. (2)	3.75	5.50	7.50	19.95

### FULLER FLAVOURED, RICHER WHITE

	125ml glass	175ml glass	250ml glass	75cl bottle
LUIS FELIPE EDWARDS RESERVA SAUVIGNON BLANC, RAPEL VALLEY, CHILE Crisp, full-flavoured with mineral & fresh grass aromas, mingling with melon & citrus (2)	4.75	6.75	8.95	24.95
BRONZE (2010) Decanter World Wine Awards 2011				
FLAGSTONE, NOON GUN CHENIN/SAUVIGNON/VIIGNIER WESTERN CAPE, SOUTH AFRICA A blend of Chenin, Sauvignon, Viognier and Colombard that delivers intense, aromatic, tropical fruit flavours and a sprinkling of spice. (2)	4.95	7.00	9.00	25.95
BRONZE MEDAL - International Wine Challenge, Decanter World Wine Awards & Sommelier Wine Awards 2016				

	125ml glass	175ml glass	250ml glass	75cl bottle
HARDY'S 'THE RIDDLE' CHARDONNAY/SEMILLON, SOUTH EASTERN AUSTRALIA A soft and creamy texture with lime flavours and subtle oak overtones. A small percentage of Colombard is added to give the finish an extra bit of zing (3)	3.95	5.75	7.75	21.50

White wine, rose wine & sparkling champagne are rated from 1-9, 1 being the driest & 9 being the sweetest.

Red wine rated from A-E. A being the lightest & E being the most full-bodied. Vintages are correct at time of going to print but may change due to availability.

Full allergen information is available upon request, please ask your server.

## RED WINE

	125ml glass	175ml glass	250ml glass	75cl bottle
<b>LIGHT, FRUITY EASY DRINKING RED</b>				
AMODO PINOT NOIR, PAVIA, CAMPANIA, ITALY Ruby red in colour with an earthy nose packed with dark cherries and an elegant textured finish. Delicious with grilled meats, vegetables, pasta and cheeses (B)	4.75	6.95	8.75	23.95
SANTA RITA 8KM MERLOT, CENTRAL VALLEY, CHILE Grapes are sourced from a number of different vineyards in the Central Valley to ensure the wine has the perfect balance of concentrated fruit, tannin and acidity. Plums and blackberries dominate the nose, with subtle spicy and vanilla notes from the use of French and American oak (C)				
CASTELBELLO ROSSO, CAMPANIA, ITALY A ripe and fruity red, with soft tannins and juicy blackberry flavours on the nose and finish. A blend of Sangiovese and Merlot from central and southern Italy (B)	3.75	5.50	7.50	19.95

### FULL BODIED, RICHER RED

	125ml glass	175ml glass	250ml glass	75cl bottle
LUNARIS MALBEC, BODEGAS CALLIA, MENDOZA, ARGENTINA Vineyards so high up the grapes benefit from melted snow for irrigation, these growing conditions, along with hand-harvesting produce high quality, concentrated wines that are rich and well balanced (D)	4.95	7.35	9.75	27.50
CULLINAN VIEW PINOTAGE, WESTERN CAPE, SOUTH AFRICA South Africa's very own grape variety - a hybrid of Pinot Noir and Cinsault. Lovely ripe fruit from the Pinot, and smoky, soft rounded tannins from the Cinsault, wonderful with red meat (D)				
PASSO SARDO VINO ROSSO, ISOLA DEI NURAGI, SARDINIA, ITALY Amazing little-known wine from Sardinia. Like Rioja in that it is also a lovely glass of Mediterranean sunshine and spice mellowed in oak barrels and bottle. A blend of Cannonou, Carignano and local grape Bovale Sardo; the grapes are sourced from vineyards right across the island. The wine itself shows a heady mixture of ripe red and black fruits with a pinch of spice on the finish (D)	4.95	7.25	9.25	25.95

## ROSÉ

	125ml glass	175ml glass	250ml glass	75cl bottle
CASTELBELLO ROSATO CAMPANIA, ITALY Lovely, light, medium dry rosé; made from Sangiovese and Merlot, again from central and northern Italian vineyards. (2)	3.95	5.50	7.50	19.95

## DESSERT WINE

	100ml glass	37.5cl bottle
ERRÁZURIZ LATE HARVEST SAUVIGNON BLANC, CASABLANCA VALLEY, CHILE Made with grapes affected significantly by Botrytis (noble rot); this concentrates the sugars and acids in the grapes to create flavours of honey, raisins, and dried apricots. A little Viognier and Gewürztraminer from French oak barrels mean the wine has tremendous texture and volume on the palate (8)	6.75	24.95

Larger wine menu is available on request. Please ask your server.

# BAR

## FOOD LIGHT BITES

KETTLE CHIPS	£1.50
NOBBY'S NUTS various flavours available	£1.95
CRISPY ONION RINGS (V)	£2.95
CHICKEN WINGS (BONELESS)	£6.00
HOUSE OLIVES	£2.50
BARBEQUE PORK RIBLETS	£6.00
GARLIC BREAD (V)	£2.95
BAP Grilled bacon or Sausage served in a bap with home made chips	£3.95
SELECTION OF BISCUITS	£1.00
DANISH PASTRIES	£1.50
TEA CAKE	£1.95
CHEF'S CAKE OF THE DAY	£2.00

## HOT BEVERAGES

Our trained baristas are proud to serve Lavazza Coffee, all served with semi-skimmed milk

**LAVAZZA**  
ITALY'S FAVOURITE COFFEE

AMERICANO	2.75
CAPPUCCINO	3.15
ESPRESSO DOUBLE	3.00
ESPRESSO	2.50
FLAT WHITE	3.05
LATTE	3.15
POT OF TEA	2.50
TISANE (INFUSION TEA)	2.95

Choose your

MILK	Soy or Almond 50p.
COFFEE	Decaf or espresso shot 50p
SYRUP	caramel, vanilla, seasonal option 50p

# SIGNATURE MENU

## MEAL DEAL

£4.00 EACH OR 3 FOR £10.75

CRISPY NACHO BITES salsa, guacamole, sour cream	4
SWEET POTATO CHIPS	4
DUCK SPRING ROLLS 1935 sweet chilli sauce	4
HONEY GLAZED COCKTAIL SAUSAGES honey and mustard dip	4
TEMPURA SALT AND PEPPER CALAMARI smoked sea salt, garlic and lemon mayonnaise dip	4
CAJUN CHICKEN SKEWERS sour cream, minted yogurt	4
VEGETABLE SPRING ROLLS soy sauce, 1935 chilli dip	4
MOZZARELLA CROQUETTES tomato salsa	4
CHICKEN WINGS	4
HUMMUS & WARM PITTA 'CHIPS'	4
BREADED LEMON & CORIANDER SALMON GOUJONS tartar sauce	4
CAULIFLOWER AND POTATO PAKORA with mango chutney	4

## SHARING PLATTERS

1935's PLATTER (to share) cajun chicken skewers, cocktail sausages, vegetable spring rolls, tempura salted calamari & smoky cajun sea salt chips	16
1935's VEGETARIAN PLATTER (to share) crispy brie, mini vegetable spring rolls, cauliflower & potato bhaji, potato mozzarella croquette, hummus & warm pitta and smoky cajun chips	16

## SALADS

DUO OF SALMON smoked & poached salmon, warm new potatoes, pea shoots, lemon dressing	14
WALDORF SALAD WITH STILTON (v) cos lettuce, apple, grapes, blue cheese dressing and walnuts	10.95
CLASSIC CAESAR Cos lettuce, croutons, parmesan, caesar dressing (contains anchovies)	9.95
<b>Add Chicken - £2.50</b> <b>Add Mozzarella &amp; Mediterranean vegetables - £2.50</b> <b>Add Poached Salmon - £2.50</b>	

### PREFER SOMETHING NOT ON THE MENU?

Please tell us and if available our chef will prepare it for you. Prices include VAT at 20%. We do not add service charge. Please feel free to tip your server. Weights are approximate before cooking, fish may contain bones. Dishes labelled (v) are suitable for vegetarians.

## STARTERS

FRESHLY BAKED BREAD BASKET (v) 3 breads, balsamic vinegar, olive oil	3
TODAY'S SOUP (v) (c) freshly baked bread	5
KING PRAWN TEMPURA 1935 sweet chilli, lemon	8
BBQ BABY BACK RIBS (c) rainbow slaw, spicy smoked paprika sweet-potato salad	8
BONELESS CHICKEN WINGS with the choice of Buffalo hot sauce, honey BBQ or 1935 sauce	7.5
PARMESAN CRUSTED WILD MUSHROOMS (v) (c) garlic cream	7.5
PORK, BEEF & CHORIZO MEATBALLS (c) linguine, pomodoro sauce, parmesan shavings	7
GRILLED HALIBUT NICOISE SALAD	7.5
TEMPURA VEGETABLES (v) (c) sweet chilli, spicy guacamole & sour cream dips	7
DUCK SPRING ROLL (c) roast duck, caramelised onion, spicy cranberry salsa	7
SHARING PLATTER BBQ ribs, chicken wings, prawns, rainbow slaw, garlic bread	9

## BURGERS (c)

All burgers are served in buttery brioche buns, 1935 secret sauce, smoky Cajun sea salt chips, nutty cilantro coleslaw

HOMEMADE CLASSIC 8oz smashed special patty, 1935 secret sauce, tomato, lettuce, warm cheese	12.95
PRESSED LAMB AND CORIANDER BURGER lightly curried sweetcorn relish, tomato, lettuce, mint mayo	12.95
PULLED PORK SHOULDER honey, apple cider vinegar, grilled apple	12.5
CHICKEN ESCALOPE BUTTER MILK BURGER tomato, lettuce, avocado, onion ring	12.95
5 BEAN (v) chipotle salsa, spicy guacamole, sour cream	11.95
EXTRAS crispy bacon, flat mushroom, fried egg, braised brisket, blue cheese, avocado	ALL AT 1.5

### INCLUSIVE MENU OR SET MENU

Any meal with this symbol (c) next to it means it is part of our inclusive or set menu  
**2 COURSES @ £20 OR 3 COURSES @ £25**

## FROM THE GRILL

ALL STEAKS ARE DRY AGED FOR 28 DAYS

8OZ SIRLOIN STEAK grilled roma tomato & portobello mushroom, house chips	26
8OZ RIBEYE STEAK grilled roma tomato & portobello mushroom, house chips	27.5
GRILLED POUSSIN cheesy garlic slice, sweet potato chips, sweetcorn, nutty cilantro coleslaw	18

### YOUR GUIDE TO A PERFECT STEAK

**BLUE** - Seared, very red centre, served at room temperature  
**RARE** - Red centre, served lukewarm  
**MEDIUM RARE** - Pinkish red centre, served warm  
**MEDIUM** - Pink centre, served hot  
**MEDIUM WELL** - Light pink centre, served hot  
**WELL DONE** - No pink, cooked through, served hot

## TRADITIONAL HOMELY CLASSICS

STEAK MUSHROOM & ALE PIE (c) slow braised 21 day aged beef, seasonal vegetables, house chips	15
CHICKEN KIEV bread crumbed breast filled with garlic & herb cream cheese, tossed salad, smoky cajun sea salt chips	15
FISH & CHIPS (c) beer battered haddock, mushy peas, sliced wally & house chips	14.5
LAMB DUO roast rump & slow braised shoulder, dauphinoise potato, seasonal vegetables, red wine jus	19.5
POACHED SMOKED HADDOCK poached egg, english muffin, sweet potato pont neuf	14
BUTTERNUT SQUASH RISOTTO (v) (c) sage leaves & rosemary oil	12
OVEN BAKED CHICKEN, WILD MUSHROOM (c) & BACON MACARONI mixed leaf salad, honey mustard dressing	14.5
GARLIC AND CHILLI ARRABBIATA (v) (c) penne, roasted mediterranean vegetables, rocket & parmesan	10
GOATS CHEESE & RED PEPPER RAVIOLI (v) sun dried tomato pesto & black olives	12

## GREAT ADDITIONS

SMOKED CAJUN SEA SALT TRIPLE COOKED CHIPS	4
WOK FRIED SOYA & GARLIC PAK CHOI	4
BEETROOT, BALSAMIC & FETA SALAD	4
HONEY GLAZED CHARGRILLED HERITAGE CARROTS	4
SAUTEED FRENCH BEANS & SMOKEY BACON	4
SWEET POTATO FRIES	4
CRISPY ONION RINGS • NEW POTATOES GARLIC BREAD • CHUNKY CHIPS	3 Each
1935 MIXED LEAF SALAD SEASONAL VEGETABLES • PARIS MASH	3.5 Each
WILD MUSHROOM SAUCE RED WINE & SHALLOT SAUCE JACK DANIELS & PEPPERCORN SAUCE	2 Each

## TO FINISH

CHOCOLATE FRANGIPANE TART (c) vanilla ice cream	6.5
LEMON MERINGUE PIE (c) orange sorbet	7
STRAWBERRY & CLOTTED CREAM CHEESECAKE candied hazelnut	7
MOCHA & VANILLA MOUSSE (c) cantuccini	6.5
SELECTION OF BRITISH CHEESE & BISCUITS 4 classics, grapes, chutney, piccalilli	7.5
BERRY CRUMBLE (c) crème anglaise	6
ROSSI'S ICE CREAM - 3 SCOOPS (c)	4.5

### KIDS STAY & EAT FREE

Children under the age of 13 years can enjoy breakfast free of charge when accompanied by at least one adult ordering breakfast.

Lunch and dinner are also free when chosen from the Kids' menu and the child is accompanied by at least one adult eating at least one starter or main/large plate from the menu.

### FOOD ALLERGIES & INTOLERANCES

Before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.



1935  
THIRTY FIVE  
ROOFTOP RESTAURANT & BAR

1935 ROOFTOP RESTAURANT & BAR  
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