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THIRTY FIVE  
ROOFTOP RESTAURANT & BAR

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# SIGNATURE MENU

## STARTERS

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

## BURGERS (y)

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

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

### FOOD ALLERGIES & INTOLERANCES

Before you order your food and drink 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.

## FROM THE GRILL

ALL STEAKS ARE DRY AGED FOR 28 DAYS

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

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

### INCLUSIVE MENU OR SET MENU

Any meal with this symbol (y) next to it means it is part of our inclusive or set menu

**2 COURSES @ £20 OR 3 COURSES @ £25**

# 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  vanilla ice cream	6.5
LEMON MERINGUE PIE  orange sorbet	7
STRAWBERRY & CLOTTED CREAM CHEESECAKE candied hazelnut	7
MOCHA & VANILLA MOUSSE  cantuccini	6.5
BERRY CRUMBLE  crème anglaise	6
ROSSI'S ICE CREAM - 3 SCOOPS 	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.



1935 offers spectacular dining experience and views to match.

It was named The 1935 Rooftop Restaurant and Bar when a social media campaign went out in the local area asking locals what they thought it should be called.

Known for its exceptionally high standards, 1935 Rooftop Restaurant has emerged as a go-to destination for diners. Head chef Micky Walker and his team has worked tirelessly to bring high-quality dishes to their guests. Our food is described as Classic British with a contemporary twist and using as many local, seasonal ingredients as possible.

London Southend Airport was originally created as a flyer base in the First World War, during which it became the largest flying ground in Essex.

Years later the site was purchased by Southend Council and was officially opened on 18th September 1935 as Southend Municipal Airport. The start of the Second World War saw the site requisitioned by the RAF again and during this time a number of squadrons of various nationalities were based on the site, with the runways playing home to the Supermarine Spitfires, Hawker Hurricanes and Bristol Blenheims.



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Holiday Inn Southend, 77 Eastwoodbury Crescent,  
Southend on Sea, Essex, SS2 6XG

0845 092 1935

[www.hisouthend.com](http://www.hisouthend.com)

# ROSETTE MENU

## STARTERS

ROAST PORK BELLY black pudding bon bon, crispy crackling 🍷 AMODO PINOT NOIR, PAVIA, CAMPANIA, ITALY	7
GRILLED ASPARAGUS soft poached hens egg, hollandaise sauce 🍷 LEEFIELD STATION SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	8
CORNISH CRAB CREPES parmesan crepe, tarragon, lemon zest 🍷 HARDY'S THE RIDDLE CHARDONNAY/SEMILLON, SOUTH EASTERN AUSTRALIA	7.5
LIME CURED ROCK LOBSTER TAIL duo of seaweed, nori king prawn 🍷 FLAGSTONE, NOON GUN CHENIN/SAUVIGNON/VIOGNIER, WESTERN CAPE, SOUTH AFRICA	9.5
ROAST MEDITERRANEAN VEGETABLE TERRINE cauliflower & tarragon puree, Bloody Mary jelly 🍷 CORTE VIGNA PINOT GRIGIO ROSE, CAMPANIA, ITALY	7.5
TRIO OF CHICKEN confit thigh, sausage & crispy skin, pea shoots, tomato & red onion salsa 🍷 CASA VISTA CHARDONNAY, CENTRAL VALLEY, CHILE	7

## MAINS

NAVARIN LAMB flash fried fillet of lamb, baby vegetables, cocotte potatoes, sage & garlic jus 🍷 PASSO SARDO VINO ROSSO, ISOLA DEI NURAGI, SARDINIA, ITALY	18
PAN SEARED SCALLOPS grilled fennel, lobster butter, roasted cherry tomatoes, zucchini noodles 🍷 SOAVE, VITIS NOSTRA, VENETO, ITALY	25
FINE HERB DUSTED BEEF FILLET chicken, stilton & Dijon mustard mousse, sweet potato pont neuf 🍷 CULLINAN VIEW PINOTAGE, WESTERN CAPE, SOUTH AFRICA	26.5
SWEET & SOUR FISH rice vermicelli, spring onions 🍷 VOUVRAY, DOMAINE VIEUX, LOIRE, FRANCE	15
PAN SEARED DUCK BREAST confit drumstick, pressed thigh, baby fondant potato 🍷 ST HALLETT GAMEKEEPER'S SHIRAZ/GRENACHE/TOURIGA, BAROSSA VALLEY, AUSTRALIA	18
TEMPURA VEGETABLE MILLE FEUILLE slow cooked tomato & vegetable puree, crispy straw potatoes, pea velouté 🍷 CORTE VIGNA PINOT GRIGIO ROSE, CAMPANIA, ITALY	13

### 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.

## TO FINISH

CHILLED CHOCOLATE PARFAIT strawberry & mint compote, chocolate tuile 🍷 GRAHAMS LATE BOTTLED VINTAGE PORT	6
WHEN LIFE GIVES YOU LEMONS lemon meringue, drizzle cake, lemon curd, lemon sorbet, torched meringue 🍷 LIMONCELLO	6.5
ASSIETTE OF PEAR roasted, blini, hazelnut crumble 🍷 ERRÁZURIZ LATE HARVEST SAUVIGNON BLANC, CASABLANCA VALLEY, CHILE	7.5
MILLIONAIRES CHEESECAKE crushed honeycomb 🍷 GRAHAMS LATE BOTTLED VINTAGE PORT	7
SELECTION OF BRITISH CHEESE & BISCUITS 4 classics, grapes, chutney & piccalilli 🍷 GRAHAMS LATE BOTTLED VINTAGE PORT	8.5

### SUGGESTED WINES

Wines with this icon 🍷 are our suggested pairings for the meal above.



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