

SIGNATURE MENU

Sunday Best in 2024 the 4th person eats free

Join us at 1935 Rooftop Restaurant and Bar for a delicious traditional Sunday Lunch with all the trimmings and get the 4th meal for free.

Between 3pm - 6pm: The offer is redeemed by ordering 4 two or three-course meals from the Sunday Lunch menu.

The lowest priced menu in your order will be provided for free. Offer starts on the 7th January 2024 and ends on 29th December 2024. This offer cannot be used in conjunction with any other offer or promotion. Advanced booking is required.

BREADS

1935 Signature SELECTION OF WARM BREADS v 496kcal £4.95
olive oil, balsamic

SOUPS & SALADS

BURRATA v 1515kcal £15.95
cacio e pepe broccolini, crispy white beans

ASIAN DUCK SALAD 1350kcal £15.50
hoi sin, watermelon, cashews, mooli

LAMB KOFTA BOWL 1102kcal £14.00
a middle eastern inspired spiced kofta bowl,
tabbouleh salad, cucumber yogurt, kobez Turkish flat
bread

1935 Signature CAESAR SALAD 346kcal £13.95
cos lettuce, parmesan, house made Caesar dressing,
toasted ciabatta croutons, hard boiled egg

add chicken 187kcal £5.00

add falafel 51kcal £5.00

add hake 148kcal £6.00

SUPERFOOD POKE BOWL £13.95 v 309kcal £13.95
lightly spiced grain salad, avocado, chickpeas, soya
bean peppers

add chicken breast 187kcal £5.00

add falafel 51kcal £5.00

add hake 148kcal £6.00

1935 Signature SEASONAL SOUP OF THE DAY v £8.00
warm crusty bread

TO START

SCALLOPS 449kcal £12.95
sweetcorn puree, chorizo jam, crispy leek

1935 Signature BEETROOT CURED SALMON 567kcal £9.95
whipped sour cream, balsamic ruby beets, chives,
lemon zest, herb oil, sourdough

1935 Signature PRAWN COCKTAIL 328kcal £8.95
Marie rose, lemon, buttery brioche

MAINS

1935 Signature LAMB DUO 723kcal £24.95
pan seared lamb rump, slow braised lamb shoulder
shepherd's pie, gratin dauphinoise, baby onion,
sprouts, bacon, thyme jus

ROAST CHICKEN SUPREME 484kcal £21.95
Jerusalem artichoke puree, celeriac fondant, wilted
spinach, thyme jus

GRILLED PERSIAN CAULIFLOWER ve 639kcal £21.95
sweet potato hummus, crispy garbanzo beans,
pomegranate seeds, beetroot bacon, vegan feta,
preserved lemon salsa verde

BUTTERNUT SQUASH RISOTTO v 1122kcal £19.95
blushed tomato, crispy fried kale, Stilton crumb

CRISPY DUCK GYOZA MISO RAMEN 642kcal £16.95
chili, coriander

FROM THE SEA

TRADITIONAL BATTERED FISH AND CHIPS 1116kcal £18.95
mushy peas, tartar sauce

1935 Signature GRILLED HAKE 729kcal £19.50
crushed new potatoes, spring peas,
lemon butter sauce

FROM THE LAND

All steaks are served with grilled tomato, watercress,
chunky-cut chips

SIRLOIN STEAK gf 1050kcal £28.00
8oz

BAVETTE STEAK gf 870kcal £24.00
8oz

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

RIBS & BURGERS

All burgers are served in a brioche bun with thick
cut fries

1935 Signature FULL RACK OF BBQ PORK RIBS 1409kcal £24.95
Louisiana style bbq sauce, chips, bbq'd corn on the
cob, house slaw

CHARGRILED CAJUN CHICKEN BURGER 1131kcal £17.95
Monterey jack cheddar, sweet cure streaky bacon,
bbq

MEATLESS FARM BURGER ve 838kcal £16.95
toasted vegan brioche style bun, steak house sauce,
vegan cheese

THE HOLIDAY INN CLASSIC BEEF BURGER 1397kcal £16.50
add bacon 103kcal £2.49
add cheese 206kcal £2.49

SIDES

Posh chips, parmesan, black truffle v 480kcal £7.50

Garlic bread v 342kcal £4.00

Chunky-cut chips v 342kcal £4.00

Sweet potato fries ve 223kcal £6.50

Crispy onion rings ve 110kcal £4.00

Peppercorn gf 85kcal £3.50

Red wine jus 85kcal £3.50

DESSERTS

CARAMEL BISCUIT CHEESECAKE ve 748kcal £9.00
caramel biscuit spread, vegan vanilla ice cream

1935 Signature SEASIDE DONUTS v 1013kcal £7.95
sugary apple filled clouds of beauty, calvados
caramel, vanilla ice cream

1935 Signature TRIPLE CHOCOLATE BROWNIE v 596kcal £8.00
toasted marshmallows, chocolate sauce,
vanilla ice cream

COOKIE CRUNCH PIE v 764kcal £9.95
cookie dough salted caramel ice cream

JUDE'S ICE CREAM ve 133kcal £6.00
choose from: vegan coconut, vanilla, strawberry,
chocolate, cookie dough or salted caramel
Judes.com for more details about the ice cream

FRESH FRUIT SALAD ve gf 145kcal £6.00

HOT DRINKS

LAVAZZA COFFEE

Cappuccino 120kcal £3.95

Latte 132kcal £3.95

Latte macchiato 132kcal £3.95

Mocha 296kcal £3.95

Flat white 120kcal £3.95

Americano 10kcal £3.25

Espresso macchiato 50kcal £3.95

Espresso - double 10kcal £3.50

Espresso - single 5kcal £3.00

TEA

Twinning's:

Chamomile 0kcal £3.50

Earl grey 0kcal £3.50

English breakfast 0kcal £3.50

Green tea 0kcal £3.50

Lemon & ginger 0kcal £3.50

Peppermint 0kcal £3.50

Pot of tea for 2 0kcal £6.50



WHY NOT LEAVE US A REVIEW!



v - vegetarian

ve - vegan

gf - gluten free

gfa - gluten free available

*All weights are approximate uncooked weight.
A discretionary service charge of 10% will be added to your bill. Prices include VAT.
CALORIES: Adults need around 2000 kcal a day.

Kids Stay & Eat Free means that children under the age of 13 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 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. Menu descriptions may not include all ingredients and alcohol may be present in some dishes.

1935
THIRTY FIVE
ROOFTOP RESTAURANT & BAR

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Holiday Inn Southend

77 Eastwoodbury Crescent, Southend on Sea,

Essex, SS2 6XG

0845 092 1935

www.hisouthend.com

WINE LIST

Celebrate your birthday with us!

Book a minimum of 6 people at our 1935 Rooftop Restaurant and enjoy a FREE bottle of Prosecco, a birthday cake, table decorations and a birthday card from our team.

WHITE WINE

	125ml	175ml	250ml	Bottle
AIREN, MOLINO DEL SOL, SPAIN 	£4.75	£6.50	£8.50	£23.95
an attractive dry white with flora and citrus aromas leading to a crisp, fresh palate (2) BRONZE Sommelier Wine Awards				
CHENIN BLANC, INKOSI, SOUTH AFRICA	£6.75	£8.75	£10.75	£28.50
bursting with citrus and pineapple aromas, it has a balanced and refreshing clean finish (3)				
LUNA AZUL SAUVIGNON BLANC, CHILE	£6.25	£8.25	£10.25	£27.95
expect a burst of passion fruit & guava from this delightful Sauv Blanc. A simple lifted floral finish that is clean on the palate (2) BRONZE Sommelier Wine Awards				
CHARDONNAY, DOWN UNDER, AUSTRALIA	£7.25	£9.25	£11.25	£29.95
zesty lemon and apple aromas, along with white peach and pear burst on the palate (2) COMMENDED Sommelier Wine Awards				
PINOT GRIGIO, SEA CHANGE, ITALY	£7.95	£9.95	£11.95	£31.95
the nose shows delicate floral aromas and a hint of citrus. On the palate the same citrus notes are present, resulting in a crisp and refreshing white (1)				
VIOGNIER, L'AUTANTIQUE, FRANCE	£8.95	£10.95	£12.95	£37.95
beautiful yellow colour with golden reflections. Nose revealing fine and powerful aromas of apricot, ripe peach and exotic fruits. The palate has a fresh crisp acidity and a long lingering finish (2)				
ENTREFLORES ALBARIÑO, SPAIN				£39.95
elegant, very rich palate, fleshy and well structured. Fresh and acidic mid-palate highlights subtle varietal character, enhanced by some fruity notes. Fresh and intense finish (2)				
GAVI D.O.C.G, LA SORAIA, ITALY				£39.95
the nose is full of inviting aromas like white peach and blossom, leading on to a mid-bodied palate with more citrus notes, a rounded and slightly oily texture and a long, mineral finish (1)				
SAUVIGNON BLANC, TURTLE BAY, MARLBOROUGH, NZ				£39.95
this wine is fresh and vibrant with passion fruit, gooseberry and some melon characters. It has a balanced richness of fruit with a floral note through the palate, intense depth of flavour and a crisp finish (1) BRONZE Sommelier Wine Awards				
CHABLIS, DOMAINE DUPRE, FRANCE				£39.95
gleaming and bright, with a subtle nose of citrus and white flowers, elderberry and aniseed underscored by a fresh salinity. Zippy and intense on the palate (1)				


SPARKLING WINE & CHAMPAGNE

	125ml	Bottle
PROSECCO SIMPATICO D.O.C, ITALY	£10.95	£34.50
elegant fruity aromas of apple and apricot. A smooth, fresh and well-balanced sparkling wine (1)		
PROSECCO ROSÉ, FAMIGLIA BOTTER D.O.C EXTRA DRY, ITALY	£11.95	£39.50
fine bright perlage, light rose colour. Delicate and complex bouquet with fruity notes of peach, green apple and lemon (1)		
NV BRUT, CHAMPAGNE EUGENE III IRC, FRANCE		£69.95
ample with a nice length, and notes of yellow and dried fruits. Beautiful freshness and finesse. A smooth finish with pleasant notes of candied citrus dried apricots and fruits with a little spicy side (1)		
LANSON PERE ET FILS NV, FRANCE		£95.95
crafted using the non-malolactic method, the wine is aged for about 40 months on the lees. Distinctively crisp and zesty, the palate shows elegant fruit and the finish plenty of freshness (1)		

RED WINE

	125ml	175ml	250ml	Bottle
TEMPRANILLO, MOLINO DEL SOL, SPAIN 	£4.75	£6.50	£8.75	£24.95
a wonderful fruity red with a silky-smooth finish (B)				
MERLOT LUNA AZUL, CHILE	£6.25	£8.25	£10.25	£27.50
this attractive Merlot displays varietal aromas of cassis & liquorice, with flavours of plum, sweet spice and a hint of chocolate (B) BRONZE Sommelier Wine Awards				
PINOT NOIR, BALAURI, ROMANIA	£6.75	£8.75	£10.75	£28.95
gorgeous flavours, almost syrupy in its concentration. Dark, rich and potent, with layers of complex black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics. Lingering aftertaste (A) BRONZE Sommelier Wine Awards				
SHIRAZ, DOWN UNDER, AUSTRALIA	£7.25	£9.25	£11.25	£29.95
dark cherry colour with aromas of plum and smoky black pepper giving way to a lush ripe black fruit palate (C) COMMENDED Sommelier Wine Awards				
FAUSTINO RIVERO JOVEN D.O.C. RIOJA, SPAIN	£7.75	£9.75	£11.75	£30.95
a bright wine with red berry aromas with notes of liquorice (B)				
MALBEC, EQUINO, ARGENTINA	£7.75	£9.75	£11.75	£30.95
a mix of plum, raspberry and blackberry, medium-bodied, yet soft and silky with seductive tannins. The purity of this wine is natural acidity (C) BRONZE Sommelier Wine Awards				
CABERNET SAUVIGNON, BARON D'ARIGNAC, FRANCE	£7.95	£9.95	£11.95	£31.95
medium-bodied red bramble fruit with clean acidity and soft hints of plums and green peppers (A) BRONZE Sommelier Wine Awards				
PINOTAGE, INKOSI, SOUTH AFRICA				£26.95
smooth ripe damson and a hint of vanilla followed by soft rounded tannins giving good length on the finish. Brimming with delicious fruit (C)				
MONTEPULCIANO D'ABRUZZO, SEA CHANGE, ITALY				£32.95
savory and slightly earthy notes combine on the nose with attractive dark cherry aromas. The berry flavours are long on the palate and smoothly textured, finishing with light but persistent tannins (C)				
CHIANTI CLASSICO D.O.C.G SANT' ILARIO, ITALY				£35.95
characteristic scents of violet, small red fruit and subtle spices. Full, well-structured and conveys all the character of the Sangiovese grape (C)				

ROSÉ WINE

	125ml	175ml	250ml	Bottle
TEMPRANILLO ROSÉ, VIÑA ELENA, SPAIN 	£5.95	£7.95	£9.95	£24.95
beautiful raspberry-pink colour with aromas of rose and violet. Dry to taste with a fruity finish (2)				
WHITE ZINFANDEL, CHARLIE ZIN, USA	£6.05	£8.10	£9.95	£25.95
fruity and fresh with a very pleasant mouth feel. Gorgeous rosé laden by red fruit and hints of delicate spices. Rich in flavour with an elegant and harmonious aftertaste (5) SILVER Sommelier Wine Awards				
PINOT GRIGIO, SEA CHANGE, ITALY	£7.25	£9.25	£11.25	£29.95
delicate bright pink colour. The nose is packed with notes of wild strawberry, cranberry and a hint of juniper. Fresh and crispy, light and easy to drink. This wine is full of zesty fruit flavours like strawberry, peach and citrus. It is smooth and soft with a moderate structure and long finish (2)				

NO ALCOHOL WINES

	Bottle
SEA CHANGE 0% SPARKLING, ITALY	£29.95
hints of elderflower, crisp apple and summer mint set the taste buds alive. Its elegant perlage make Sea Change Free a refreshing and enjoyable companion to any occasion (2)	
TORRES NATUREO MUSCAT, SPAIN, WHITE	£29.95
with 0.0% alcohol and less than half the calories of a normal wine. For those who want to enjoy all the flavour of wine without the alcohol (3)	
TORRES NATUREO SYRAH, SPAIN, RED	£29.95
dark cherry red colour. On the nose there are ripe fruity aromas and a touch of spice. Soft, supple, and delicious on the palate (B)	

Wine offer

Buy two large glasses of wine and get the bottle complimentary

*only on selected wines



TAG US IN YOUR STORY!



WHITE WINE, ROSÉ WINE & SPARKLING & CHAMPAGNE 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