



A LA CARTE MENU

STARTERS

Selection of Sourdough Bread (V) | 2.5

Barrel Aged Balsamic, Olive Oil, Sea Salted Butter

Jersey Rock Oysters | 6 OYSTERS 19.5 | 12 OYSTERS 37

Oak Apple Cider Vinegar, Shallots, Lemon

Cauliflower Soup (V) | 8.5

Toasted Hazelnuts and Truffle Oil

Roast Signature Scotch Egg | 9.5

Piccalilli, Watercress, Lemon Dressing

Forman's London Oak-Smoked Salmon | 12.5

Toasted Rye Bread, Dill Crème Fraiche, Lemon

English Burrata (V) | 12.5

Heritage Tomatoes, Basil, Olive Oil

Prawn Cocktail | 13.5

Shrimps, Avocado, Baby Gem Lettuce, Avruga Caviar, Crostini

MAINS

48-day Dry-Aged Roast Beef | 36

Horseradish Cream, Rosemary Roast Potatoes, Yorkshire Pudding, Gravy

Cumbrian Cob Chicken | HALF CHICKEN 32

Buttered Greens, Rosemary Roast Potatoes, Lemon & Gravy

Lake District Lamb | 35

Seared Rack & Braised Shoulder, Peas, Onion, Bacon, Lamb Sauce

Roast Signature Fillet of Beef Wellington | 36

Rosemary Roast Potatoes & Red Wine Sauce

Duo of Lake District Flat Iron & Feather Blade Beef | 32

Root Vegetable Purée, Tender Stem Broccoli

Cornish Cod | 27

Chorizo, White Bean Broth, Samphire, Tarragon

Roast Pork Belly | 25

Bramley Apple Sauce, Mashed Potatoes & Gravy

Beetroot Burger (V) | 16.5

Brioche, Cheddar, Burger Sauce, Pickles, Lettuce, Tomato & Chips

Beer Battered Fish & Chips | 22.5

Mushy Peas, Tartar Sauce, Lemon

PLEASE NOTE THAT CERTAIN VEGETARIAN DISHES CAN BE ALTERED TO SUIT VEGAN REQUIREMENTS,
PLEASE ASK YOUR SERVER FOR DETAILS. (V) - VEGETARIAN | (VG) - VEGAN | (GF) - GLUTEN FREE
BE SURE TO INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES. PRICES ARE INCLUSIVE OF VAT.
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

FROM LAKE DISTRICT TO THE GRILL

35-Day Dry-Aged Rib-Eye Steak 300G | 38

Fillet of Beef 250G | 39

Marinated Flat Iron Steak 250G | 28

Our steaks are served with Chunky Chips,
Béarnaise Sauce & Watercress

FOR TWO:

Chateaubriand 500G | 80

Roasted Rosemary Potatoes, Yorkshire Pudding, Horseradish, Gravy

SIDES

Parmesan Chips with Truffle Mayo (V) | 6.5

Roasted Rosemary Potatoes (VG) | 4.5

Minted - Jersey Royal Potatoes (V) | 5

Mashed Potatoes (V) | 4

Cauliflower Cheese for two (V) | 8.5

Green Salad (V) | 5

Kent Tender Stem Broccoli (V) | 6.5

SAUCES 2.5

Roast House Gravy

Béarnaise Sauce (V, GF)

Green Peppercorn Sauce

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DESSERTS

Set Devonshire Vanilla and Cardamom Cream Pudding | 7.5

Kent Raspberries , Honeycomb

Tokaji Late Harvest Mylitta 2018 | 13.5

Bramley Apple Crumble with Mixed Fruits (V) | 7.5

Classic Vanilla Custard

Sauternes, Castelnau De Suduraut 2013 | 10

Warm Sticky Toffee Pudding (V, GF) | 7.95

Toffee Sauce & Devonshire Clotted Cream

Medium Sweet Oloroso Solera 1842 | 10

Glazed Chocolate Torte (VG) | 8.5

Coconut Ice Cream, Apricot

Vintage Port Barros | 13

Eton Mess | 8

English Berries, Meringue, Whipped Cream

Tokaji Late Harvest Mylitta 2018 | 13.5

Selection of British Cheeses | 12

Colheita Port Barros 2005 | 10.5

Selection of Homemade Ice Creams and Sorbets (V, GF) | 6