



## Starters

Selection of sourdough bread  
*barrel aged balsamic, olive oil, sea salted butter (V)*  
2.50

Jersey rock oysters  
*oak apple cider vinegar, shallots, lemon, rye bread*  
6 oysters 19.50      12 oysters 37

Spring pea and broccoli cream soup  
*with pickled onions (V)*  
8.50

Roast signature scotch egg  
*piccalilli, mixed spring herb salad, and lemon dressing*  
9.50

Forman's London oak-smoked salmon  
*toasted rye bread, dill crème fraise, cornichons, lemon*  
12.50

English burrata  
*heritage tomatoes, basil, raspberry dressing (V)*  
12

Ultimate prawn cocktail  
*shrimps, avocado, shredded lettuce, avruga caviar, crostini*  
13.50

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.

## Mains

48-day dry-aged roast beef  
*horseradish cream, rosemary roast potatoes, Yorkshire pudding, and gravy*  
36

Cumbrian Cob chicken  
*pan-fried vegetables, rosemary roast potatoes, lemon, and gravy*  
half chicken 32

Roast pork belly  
*Bramley apple sauce, mashed potatoes, and gravy*  
25

Lake District lamb rump  
*wild garlic, summer veg, samphire, mint*  
35

Roast signature fillet of beef Wellington  
*rosemary roast potatoes and red wine sauce*  
35

Cornish cod  
*chorizo, white bean broth, orange, basil*  
27

Beetroot burger  
*brioche, cheddar, burger sauce, pickles, lettuce, tomato, chips (V)*  
16.50

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## From Lake District to the grill

35-day dry-aged rib-eye steak 300g

38

Fillet of beef 250g

39

Marinated flat iron steak 300g

28

*our steaks are served with chips, béarnaise sauce, and watercress*

*for two*

Chateaubriand 500g

*roasted rosemary potatoes, Yorkshire pudding, horseradish, gravy*

80

## Sides

Truffle and parmesan chips (V)  
6

Roasted rosemary potatoes (VG)  
4.80

Mashed potatoes (V)  
4.80

Cauliflower Cheese (V)  
8.50

Spring greens and carrots (V)  
4.80

House salad with lemon dressing (VG)  
4.80

## Sauces

Roast house gravy  
2.50

Bearnaise Sauce (V, GF)  
2.50

Peppercorn sauce  
2.50

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## Desserts

Yorkshire rhubarb and Bramley apple and oat crumble  
*vanilla eggless custard* (V)  
7.50

Warm sticky date pudding  
*toffee sauce and Devonshire clotted cream* (V, GF)  
7.95

Apricot chocolate cake  
*with coconut sorbet* (VG)  
8.50

Selection of homemade ice creams and sorbets (V, GF)  
6

Eton Mess  
*English berries, meringue, whipped cream*  
8

Selection of British cheeses  
12