



STARTERS

<b>Jersey Rock Oysters</b> shallot Marinated in Sherry Vinegar (GF) <i>Half Dozen</i> <i>Dozen</i>	<b>19.50</b> <b>37.00</b>
<b>Signature Roast Scotch egg</b> Piccalilli, Winter Leaf Salad	<b>8.75</b>
<b>Ham Hock Terrine</b> Chestnut & Black Pudding Dumpling, Date Puree, Toasted Sourdough	<b>11.00</b>
<b>Loch Duart Salmon Cured in Beetroot Juice</b> Salt Baked Heritage Beets, Dill Crème Fraiche, Avugra Caviar (GF)	<b>12.00</b>
<b>Seared Orkney Island Scallops, Cauliflower</b> Curry Oil, Golden Sultanas, Baby Coriander Leaves	<b>16.50</b>
<b>Rosary Goats Cheese Rolled in Leek Ash</b> Poached Spiced Pear, Raisin, Toasted Maderia Cake (V)	<b>14.50</b>
<b>Butternut Squash Soup</b> Toasted Seeds, Truffle Cream (V)	<b>11.00</b>

FOR THE TABLE

<b>Forman’s London Cured Smoked Salmon 300g</b> Shallot, Boiled Egg, Chives, Capers, Gherkins, Longmans Butter, Brown Soda Bread	<b>22.00</b>
<b>Cured English Meats Platter</b> Salami, Chorizo, Venison Sausage, Salt Beef, Olives, Fig Relish, Toasted Rye Bread	<b>22.00</b>

MAIN COURSES

<b>Duo of Featherblade &amp; Flat Iron</b> Salt Baked Celeriac, Black Cabbage, Roasting Gravy (GF)	<b>29.00</b>
<b>Old Spot Pork Belly</b> Crushed Root Vegetables, Bramley Apple Sauce, Somerset Cider Gravy (GF)	<b>25.00</b>
<b>Half Roast Cob Chicken</b> Leek & Bacon Mash, Cranberry Compote, Roast chicken gravy (GF)	<b>29.50</b>
<b>Roast Monkfish Loin</b> Butter Bean, Smoked Bacon, Chestnut & Scallion Broth (GF)	<b>35.00</b>
<b>Roast Duck Breast</b> Carrot Puree, Glazed Carrots Poached Plum, Marsala Wine Sauce (GF)	<b>35.00</b>
<b>Roast Hake Fillet</b> Sea Vegetables, Smoked Sausage, Seafood Cream Sauce, Dill & Fennel Oil (GF)	<b>28.00</b>

FROM THE GRILL

<b>35-Day Dry Aged Native Breed Ribeye Steak</b> Chunky Chips, Creamy Brandy Peppercorn Sauce	<b>42.00</b>
<b>32-Day Aged Fillet of Lake District Beef</b> Chunky Chips, Bearnaise	<b>42.50</b>
<b>Lake District Bavette Steak</b> Watercress, Port & Maderia Sauce, chunky Chips	<b>27.00</b>

FOR TWO 80.00

**Roasted Cumbrian Chateaubriand**  
Rosemary Roasties, Yorkshire Pudding, Creamed HousenHorseradish, Red Wine Gravy & Bearnaise

**Wild Mushroom Risotto** 24.75  
Pickled shiitake Mushroom, Truffle Dressing, Aged Mature Cheddar (V)

**Vegan fish and chips** 23.00  
Winter Vegetable & Nori Seaweed, Sesame, Soy & Ginger Dipping Sauce (Vegan)

BURGERS

**Wild British Fallow Deer Venison Burger** 19.50  
Brioche Bun, Stilton Blue Cheese, Beef Tomato, Roast Burger Sauce

FULL & PROPER ROAST BEEF

**48-Day Dry Aged Roast Beef** 35.00  
Yorkshire Pudding, Rosemary Roasties, Winter Greens, Gravy, Creamed Horseradish

FESTIVE SPECIAL

**Roast bronze Norfolk turkey** 30.00  
Served with all the trimmings

**Add Périgord truffles** 7.00  
to any of our dishes per gram

SIDES 5.00 each

**Buttered Black Cabbage**  
**Chunky Chips (add Truffle Mayo)**  
**Honey & Thyme Roast Root Vegetables**  
**Rosemary & Garlic Roast Potatoes**  
**Saute Mushrooms & Onions**  
**Creamy Mashed Potato**  
**Yorkshire Pudding (£1 each)**

SAUCES 2.50 each

Béarnaise      Peppercorn  
Green sauce      Mint  
Red wine

Please note that certain vegetarian dishes can be altered to suit vegan requirements, please ask your server for details. (V) – Vegetarian, (Ve) – 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.

## ROAST ROLL OF HONOUR

Our menu at Roast reflects the best produce the British Isles has to offer, this is impossible without using purveyors that are incredibly passionate about what they are doing.

As we spend much of our time seeking out new seasonal ingredients to use in our dishes, we are proud to mention just a few of them here.

### Beef

Lake District farmers, Cumbria  
Direct Meats, Essex

### Lamb

Elwy Valley, Wales

### Pork

Wick's Manor Farm, Maldon, Essex

### Poultry

Reg Johnson, Goosnargh, Lancashire

### Fish

Direct Seafoods, Bermondsey

### Shellfish

Portland, Dorset

### Fruits & Vegetables

Grovers & Turnips, Borough Market

### Bread

Bread Ahead Bakery, Borough Market

### Cheese

Harvey & Brockless, Battersea

### British Charcuterie

Cannon & Cannon, Borough Market

### Jams

England Preserves, Bermondsey

### Artisan Produce

Tim at Great Local Grub, Surrey



roast

We have a wireless network.

Please ask if you require internet access for your laptop or mobile device.

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