

ROAST

FESTIVE MENU



ROAST

FOR THE TABLE

POACHED OYSTERS	6 OYSTERS 27
With champagne foam and Roast caviar	12 OYSTERS 48
SELECTION OF ARTISAN HANDMADE BREAD AND BUTTER	6
CURED ENGLISH MEATS PLATTER	28
Selection of Cobble Lane Cured Meat, fig relish, kalamata olives, gherkins, sourdough bread	
SMOKED SALMON ROSETTES	28
With citrus yogurt, soaked dates and lamb lettuce salad	

STARTERS

TURKEY & SAGE ROAST SIGNATURE SCOTCH EGG	13
Festive cranberry sauce, micro cress	
RED KING PRAWNS (GF)	17
With fennel, kohlrabi and dill salad, pickled cucumber and lemon segments	
ROAST CAULIFLOWER SOUP	12
With heritage cauliflower florets, poped grains (V)	
QUINOA SALAD	13
With mulled wine poached pear, beetroots and orange segments	
BRAISED BEEF	3 CROQUETTES 13
CROQUETTES	6 CROQUETTES 25
With horseradish emulsion and micro cress	



Please note that certain vegetarian dishes can be altered to suit vegan requirements.
Please ask your server for details. Vegetarian (V), Vegan (VG), Gluten Free (GF)

ROAST

MAIN COURSE

ROAST NORFOLK BRONZE TURKEY 42

Served with all the trimmings
pigs n blankets, pork sausage and onion
stuffing, rosemary roast potatoes, Brussel
sprouts ragout, yorkshire pudding

SIGNATURE SADDLEBACK PORK BELLY (GF) 28.5

With Bromley apple sauce, mash potato, gravy

ROAST FILLET SEA BASS (GF) 25

With fennel, kohlrabi and dill salad,
pink lady

LEMON SOLE (GF) 46

With parsley and garlic dressing, brown
butter, samphire and shrimp sauce

ROAST WILD MUSHROOMS 24

AND AUBERGINE
With creamed buckwheat and Jerusalem
artichoke crisps

NUT ROAST 24

With creamy mashed potato, mushroom gravy
and cranberry sauce

ROAST BEEF WELLINGTON 45

Rosemary roast potatoes, Madeira sauce, Brussel
sprouts ragout, yorkshire pudding

100 DAY AGED BELTED GALLOWAY 36.5
ROAST BEEF

Served with all trimings

FROM THE GRILL

42 DAY AGED BELTED GALLOWAY 40
RIB EYE 300G

35 DAY AGED SHORTHORN BEEF 89
CHATEAUBRIAND 500G

SIDES

ROAST POTATOES (GF) 6.5

TRIPLE COOKED CHUNKY CHIPS (V,VE,GF) 6.5

TRIPLE COOKED CHUNKY CHIPS WITH 7.5
TRUFFLE OIL AND PARMESAN (V,GF)

CREAMY MASHED POTATOES (V,GF) 5

TRUFFLED CAULIFLOWER CHEESE WITH 12
BREAD CRUMB AND PARSLEY (V)

ROAST WILD MUSHROOMS WITH GARLIC 7
AND PARSLEY BUTTER (V,GF)

PIGS IN BLANKETS 7

CARROT AND SWEDE CRUSH (V,VE,GF) 6.5

CREAMED SPINACH WITH NUTMEG (V,GF) 7.5

TENDERSTEM BROCCOLI WITH GARLIC 7
AND PARSLEY DRESSING (V,VE,GF)

SAUCES

SMOKED BONE MARROW SAUCE (GF) 6

BEARNAISE SAUCE (GF) 4

PEPPERCORN SAUCE (GF) 4

MUSHROOM VEGAN GRAVY (V,VE,GF) 4

RED WINE GRAVY (GF) 4

BLUE CHEESE SAUCE (V,GF) 4

Be sure to inform your server if you have any allergies. Prices are inclusive of VAT.
A discretionary 15% service charge will be added to your bill.



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