



## THE ROAST GUARANTEE

# FROM FARM TO ❖❖ FORK

We believe good food starts with good ingredients - never frozen, always fresh, coming from the finest suppliers in the country.

We work closely with british, sustainable businesses to make sure you get the best of the best on your plate.

By doing so, we minimise our carbon emissions, we make sure local communities thrive and our food is as tasty as it can be.

Find out more about our food partnerships at  
[roast-restaurant.com/our-suppliers](https://roast-restaurant.com/our-suppliers)



# ROAST

---

## FOR THE TABLE

---

|   |                   |
|---|-------------------|
| <b>PACIFIC ROCK OYSTERS (GF)</b>                          | 6 OYSTERS   27    |
| With champagne granite and chive oil                      | 12 OYSTERS   48   |
| <b>SELECTION OF ARTISAN HANDMADE BREAD AND BUTTER (V)</b> | 6                 |
| <b>BRAISED BEEF CROQUETTES</b>                            | 3 CROQUETTES   13 |
| With horseradish emulsion and micro cress                 | 6 CROQUETTES   25 |

---

## STARTERS

---

|  |      |
|--|------|
| <b>TWICE BAKED CHEESE SOUFFLÉ (V)</b>  | 12   |
| With Waldorf salad and blue cheese sauce                                     |      |
| <b>SIGNATURE SCOTCH EGG</b>  | 12.5 |
| With piccalilli foam, mushrooms and chard                                    |      |
| <b>MAPLE ROASTED PUMPKIN SOUP (VE)</b>                                       | 10   |
| With pickled beetroots, cauliflower crumbs and black truffle Chantilly cream |      |
| <b>SHORTHORN BEEF TARTAR</b>   | 17   |
| With egg yolk jam, heritage radish and crispy sourdough bread                |      |
| <b>RED KING PRAWNS (GF)</b>  | 17   |
| With fennel, kohlrabi and dill salad, pickled cucumber and lemon segments    |      |

---

## MAIN COURSE

---

|   |      |
|---|------|
| <b>SIGNATURE SADDLEBACK PORK BELLY (GF)</b>                                       | 28.5 |
| With creamed potatoes, Bramley apple sauce and gravy                              |      |
| <b>100 DAY AGED BELTED GALLOWAY ROAST BEEF</b>                                    | 36.5 |
| With roast potatoes, house gravy  |      |
| <b>ROASTED AUBERGINE (VE,GF)</b>  | 24   |
| With creamed buckwheat and mushrooms, walnut dressing, Jerusalem artichoke crisps |      |
| <b>ROAST FILLET SEA BASS (GF)</b>   | 25   |
| With fennel, kohlrabi and dill salad, pink lady apple and lemon aioli             |      |
| <b>LEMON SOLE (GF)</b>  | 46   |
| With parsley and garlic dressing, Brown butter, samphire and shrimp sauce         |      |

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

---

## WELLINGTONS

---

|  |           |
|--|-----------|
| <b>SIGNATURE SHORTHORN BEEF WELLINGTON</b>                         | <b>45</b> |
| With truffled mashed potatoes and Madeira sauce                    |           |
| <b>SCOTTISH SALMON WELLINGTON</b>                                  | <b>35</b> |
| With king red prawn, truffled mashed potato and lemon butter sauce |           |

---

## FROM THE GRILL

---

All of our grilled steaks come with garlic and Guinness & Marmite butter, roast shallot, fried thyme, and watercress

|   |             |
|---|-------------|
| <b>SINGLE STEAKS</b>                                  |             |
| <b>35 DAY AGED SHORTHORN BEEF FILLET 280G</b>         | <b>42.5</b> |
| <b>42 DAY AGED BELTED GALLOWAY RIB EYE 300G</b>       | <b>40</b>   |
| <b>42 DAY AGED HEREFORD SIRLOIN 300G</b>              | <b>39</b>   |
| <b>TO SHARE</b>                                       |             |
| <b>42 DAY AGED BELTED GALLOWAY COTE DE BOEUF 600G</b> | <b>85</b>   |
| <b>35 DAY AGED SHORTHORN BEEF CHATEAUBRIAND 500G</b>  | <b>89</b>   |

---

## SIDES

---

|  |            |
|--|------------|
| <b>ROAST POTATOES (GF)</b>   | <b>6.5</b> |
| <b>TRIPLE COOKED CHUNKY CHIPS (VE,GF)</b>                              | <b>6.5</b> |
| <b>TRIPLE COOKED CHUNKY CHIPS WITH TRUFFLE OIL AND PARMESAN (V,GF)</b> | <b>7.5</b> |
| <b>CREAMY MASHED POTATOES (V,GF)</b>                                   | <b>5</b>   |
| <b>TRUFFLED CAULIFLOWER CHEESE WITH PARSLEY BREAD CRUMBS (V)</b>       | <b>12</b>  |
| <b>ROAST BUTTON MUSHROOMS WITH GARLIC AND PARSLEY BUTTER (V,GF)</b>    | <b>7</b>   |
| <b>PIGS IN BLANKETS</b>  | <b>7</b>   |
| <b>CARROT AND SWEDE CRUSH (V, GF)</b>                                  | <b>6.5</b> |
| <b>CREAMED SPINACH WITH NUTMEG (V,GF)</b>                              | <b>7.5</b> |
| <b>TENDERSTEM BROCCOLI WITH GARLIC AND PARSLEY DRESSING (VE,GF)</b>    | <b>7</b>   |

---

## SAUCES

---

|                                      |          |
|--------------------------------------|----------|
| <b>SMOKED BONE MARROW SAUCE (GF)</b> | <b>6</b> |
| <b>BEARNAISE SAUCE (GF)</b>          | <b>4</b> |
| <b>PEPPERCORN SAUCE (GF)</b>         | <b>4</b> |
| <b>MUSHROOM VEGAN GRAVY (VE,GF)</b>  | <b>4</b> |
| <b>RED WINE GRAVY (GF)</b>           | <b>4</b> |
| <b>BLUE CHEESE SAUCE (V,GF)</b>      | <b>4</b> |

Please inform your server if you have any allergies or intolerances before you order. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen. Prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.



