

ROAST

FESTIVE MENU



ROAST

FOR THE TABLE

CARLINGFORD OYSTERS 6 OYSTERS | 27
With champagne granite and chive oil 12 OYSTERS | 52

**SELECTION OF ARTISAN
HANDMADE BREAD AND BUTTER** 7

CURED ENGLISH MEATS PLATTER 30
Selection of Cured Meat, Fig Relish, Noccellara Olives, Gherkins, Sourdough Bread

**SAINT IVES CURED SMOKED
SALMON 300G** 30
with Shallot, Chives, Capers, Gherkins, Butter, Sourdough Bread

STARTERS

TURKEY & SAGE ROAST 13
SIGNATURE SCOTCH EGG
Festive Cranberry Ketchup, Micro Cress

ROAST CAULIFLOWER SOUP (VG) (GF) 12
With Grilled Cauliflower Florets and black truffle Chantilly cream

QUINOA SALAD (VG) (GF) 13.5
With Mulled Wine Poached Pear, Baby Leaf Spinach, Pumpkin Squash, Orange Dressing and Beetroot Caramel

RED KING PRAWNS (GF) 17
With Fennel, Kohlrabi and Dill Salad, Pickled Cucumber and Lemon 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)

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MAIN COURSE

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| ROAST NORFOLK BRONZE TURKEY | 34 |
| With Pigs in Blankets. Pork Sausage and Onion Stuffing. Rosemary Roast Potatoes, Brussel Sprouts, Maple Syrup & Thyme Roasted Root Vegetables, Braised Red Cabbage, Yorkshire Pudding | |
| PAN ROASTED COD (GF) | 32 |
| With Mussels, Brown Shirmps, Samphire, Leek & Potato Sauce | |
| ROAST WILD MUSHROOMS AND AUBERGINE (VG) (GF) | 25 |
| with creamed buckwheat and Jerusalem artichoke crisps | |
| NUT ROAST (VG) (GF) | 26.5 |
| With Roast Potatoes, Brussel Sprouts, Maple Syrup & Thyme Roasted Root Vegetables, Braised Red Cabbage, Mushroom Gravy | |
| ROAST FILLET OF SEA BASS (GF) | 28 |
| With Fennel, Kohlrabi & Dill Salad, Pink Lady Apple, Lemon Aioli | |
| SIGNATURE SADDLEBACK PORK BELLY (GF) | 29.5 |
| With creamed potatoes, Bramley apple sauce and gravy | |
| ROAST BEEF WELLINGTON | 45 |
| Truffle Mashed Potato, Maderia Sauce | |
| 100 DAYS AGED BELTED GALLOWAY BEEF ROAST | 38 |
| with braised beef croquette, horseradish sauce and gravy | |

SAUCES

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| SMOKED BONE MARROW SAUCE (GF) | 6 |
| BEARNAISE SAUCE (GF) | 4 |
| PEPPERCORN SAUCE (GF) | 4 |
| MUSHROOM VEGAN GRAVY (GF) (VG) | 4 |
| RED WINE GRAVY (GF) | 4 |
| BLUE CHEESE SAUCE (GF) | 4 |

FROM THE GRILL

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

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| RIB EYE STEAK 300G | 40 |
| 35 Day Dry Aged Native Breed | |
| ROASTED CHATEAUBRIAND 600G | 95 |
| 21 Day Dry Aged | |

SIDES

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| TRIPLE-COOKED CHIPS (GF) (VG) | 6.5 |
| TRIPLE-COOKED CHIPS WITH PARMESAN & TRUFFLE MAYO (GF) | 7.5 |
| MAPLE SYRUP & THYME ROAST ROOT VEGETABLES (GF) (VG) | 7 |
| ROSEMARY & GARLIC ROAST POTATOES (GF) (VG) | 6.5 |
| SAUTEED BUTTON MUSHROOMS WITH GARLIC BUTTER (GF) | 7 |
| CAULIFLOWER CHEESE FOR TWO | 14 |
| TENDER STEM BROCCOLI WITH GARLIC AND PARSLEY DRESSING (GF) (VG) | 7.5 |
| BRUSSELS SPROUTS WITH BACON (GF) | 7 |
| PIGS IN BLANKETS | 7 |
| PORK SAGE AND ONION STUFFING | 6.5 |
| YORKSHIRE PUDDING | 2.5 |
| MULLED WINE SPICED RED CABBAGE (GF) (VG) | 6 |

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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