



## 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

---

**CARLINGFORD OYSTERS (GF)** 6 OYSTERS | 27  
With Champagne granite  
and chive oil 12 OYSTERS | 48

**SELECTION OF ARTISAN HANDMADE  
BREAD AND BUTTER (V)** 6

**BRAISED BEEF** 3 CROQUETTES | 13  
**CROQUETTES** 6 CROQUETTES | 25  
With horseradish emulsion  
and micro cress

---

## STARTERS

---

**SALT BAKED CELERIAC** 12  
With Red wine poached pear, nut crumble,  
Lincolnshire poacher cheese sauce  
(VEGAN OPTION AVAILABLE)

**SIGNATURE SCOTCH EGG** 12.5  
With celeriac & swede remoulade, pickled  
raisins, micro herbs

**BEETROOT SOUP (VG)** 10  
With Tarragon infused cream, malted tapioca

**SHORTHORN BEEF TARTAR** 17  
With egg yolk jam, heritage radish and  
crispy sourdough bread

**RED KING PRAWNS (GF)** 17  
With fennel, kohlrabi and dill salad.

---

## MAIN COURSE

---

**SIGNATURE SADDLEBACK** 28.5  
**PORK BELLY (GF)**  
With creamed potatoes, Bramley  
apple sauce and gravy

**100 DAY AGED BELTED  
GALLOWAY ROAST BEEF** 36.5  
With roast potatoes, house gravy

**GRILLED CAULIFLOWER STEAK (VG)** 25  
With mushroom crumble, onion puree,  
cauliflower & cashew nut sauce, pickles

**ROAST FILLET SEA BASS (GF)** 25  
With fennel, kohlrabi and dill salad, pink lady  
apple and lemon aioli

**PAN ROASTED COD (GF)** 32  
With mussels, brown shrimp, samphire, leek  
& potato sauce

**SLADES DOWN DUCK (GF)** 38  
With confit leg croquette, fermented turnip,  
duck & beetroot jus

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

---

## WELLINGTON

---

**SIGNATURE SHORTHORN BEEF WELLINGTON** 45  
With truffled mashed potatoes and Madeira sauce

---

## FROM THE GRILL

---

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

### SINGLE STEAKS

**35 DAY AGED SHORTHORN BEEF FILLET 280G** 42.5

**42 DAY AGED BELTED GALLOWAY RIB EYE 300G** 40

**42 DAY AGED HEREFORD SIRLOIN 300G** 39

### TO SHARE

**42 DAY AGED BELTED GALLOWAY COTE DE BOEUF 600G** 85

**35 DAY AGED SHORTHORN BEEF CHATEAUBRIAND 500G** 89

---

## SIDES

---

**ROAST POTATOES (GF)** 6.5

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

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

**CREAMY MASHED POTATOES (V,GF)** 5

**TRUFFLED CAULIFLOWER CHEESE WITH PARSLEY BREAD CRUMBS (V)** 12

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

**PIGS IN BLANKETS** 7

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

**CREAMED SPINACH WITH NUTMEG (V,GF)** 7.5

**TENDERSTEM BROCCOLI BLACK GARLIC YOGHURT & PUFFED WILD RICE (V, GF)** 7.5

**WINTER CHERRY TOMATO & ROCKET SALAD WITH JUNIPER BERRY VINAIGRETTE (VG)** 7.5

---

## SAUCES

---

**SMOKED BONE MARROW SAUCE (GF)** 6

**BEARNAISE SAUCE (GF)** 4

**PEPPERCORN SAUCE (GF)** 4

**MUSHROOM VEGAN GRAVY (VE,GF)** 4

**RED WINE GRAVY (GF)** 4

**BLUE CHEESE SAUCE (V,GF)** 4

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.



