



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



ROAST

FOR THE TABLE

POACHED CARLINGFORD OYSTERS (GF)	3 OYSTERS 14 6 OYSTERS 27
With pickled cucumber and mousseline hollandaise	
SELECTION OF ARTISAN HANDMADE BREAD AND BUTTER (V)	6
BRAISED BEEF CROQUETTES	3 CROQUETTES 13 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,GF)	10
With tarragon infused cream, malted tapioca	
SHORTHORN BEEF TARTAR	17
With anchovy water biscuit, chestnut mushroom, parsley powder, pickled mustard seeds	
CORNISH WHITE CRAB	17
With potato boxty cake, brown crab mayo, granny smith apple	

MAIN COURSE

SIGNATURE SADDLEBACK PORK BELLY (GF)	28.5
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	
PANFRIED FILLET OF SEA TROUT (GF)	32
With spring pea velouté, braised baby gem, black olive crumb, parma ham crisp	
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.



