



## 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

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## FOR THE TABLE

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<b>POACHED CARLINGFORD OYSTERS (GF)</b>	3 OYSTERS   14 6 OYSTERS   27
With pickled cucumber and mousseline hollandaise	
<b>SELECTION OF ARTISAN HANDMADE BREAD AND BUTTER (V)</b>	6
<b>BRAISED BEEF CROQUETTES</b>	3 CROQUETTES   13 6 CROQUETTES   25
With Caramelized red onion puree, mustard cress	

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## STARTERS

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<b>NEW SEASON ENGLISH ASPARAGUS &amp; BARLEY SALAD (V)</b>	15
With whipped yoghurt, wood sorrel, pomegranate	
<b>SIGNATURE SCOTCH EGG</b>	12.5
With celeriac & swede remoulade, pickled raisins, micro herbs	
<b>ROASTED TOMATO SOUP (VG,GF)</b>	11
With green tomato & raspberry relish, micro basil	
<b>SHORTHORN BEEF TARTAR</b>	17
With anchovy water biscuit, chestnut mushroom, parsley powder, pickled mustard seeds	
<b>CORNISH WHITE CRAB</b>	17
With potato boxty cake, brown crab mayo, granny smith apple	

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## MAIN COURSE

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<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>GRILLED CAULIFLOWER STEAK (VG)</b>	25
With mushroom crumble, onion puree, cauliflower & cashew nut sauce, pickles	
<b>WHOLE ROASTED SEA BREAM (GF)</b>	28
With roasted red pepper, caper & black olive dressing, micro basil	
<b>PANFRIED FILLET OF SEA TROUT (GF)</b>	32
With spring pea velouté, braised baby gem, black olive crumb, parma ham crisp	
<b>SLADES DOWN DUCK (GF)</b>	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

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## WELLINGTON

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

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## FROM THE GRILL

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

### 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

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## SIDES

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**ROAST POTATOES (GF)** 6.5

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

**TRIPLE COOKED CHUNKY CHIPS WITH TRUFFLE OIL AND PARMESAN (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

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

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## SAUCES

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

**BERNAISE 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.



