

ROAST



New Years Eve Menu

ROAST

FOR THE TABLE

FRESHLY SHUCKED	6 OYSTERS 27
CARLINGFORD OYSTERS	12 OYSTERS 52
With Champagne Granite & Chive Oil	
SELECTION OF ARTISAN HANDMADE BREAD & BUTTER	7
CURED ENGLISH MEATS PLATTER	32
Selection of Cured Meat, Fig Relish, Nocellara Olives, Gherkins, Sourdough Bread	
SEVERN & WYE SMOKED SALMON 300G	32
With Shallot, Chives, Capers, Gherkins, Butter, Sourdough Bread	

STARTERS

SIGNATURE SCOTCH EGG	13.5
With Girolle mushroom, Jerusalem Artichoke Foam, Chive Oil, Fresh Truffle	
ROASTED BEETROOT SOUP (VG)	12
With Tarragon Infused Cream, Malted Tapioca	
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 & Dill Salad, Pickled Cucumber and Orange Segments	
SHORTHORN BEEF TARTAR	17
With Anchovy Water Biscuit, Chestnut Mushroom, Parsley Powder, Pickled Mustard Seeds	
BRAISED BEEF CROQUETTES	3 CROQUETTES 13 6 CROQUETTES 25
With Tunworth Cheese Custard & Chives	



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

PAN ROASTED COD (GF)	33
With Mussels, Brown Shrimps, Samphire, Leek & Potato Sauce	
ROAST WILD MUSHROOMS & AUBERGINE (VG) (GF)	25
With Creamed Buckwheat & Jerusalem Artichoke Crisps, Walnut & Parsley Dressing	
ROAST FILLET OF SEA BASS (GF)	28
With Fennel, Kohlrabi & Dill Salad, Orange Segments, Lemon Aioli	
SIGNATURE SADDLEBACK PORK BELLY (GF)	29.5
With Creamed Potatoes, Bramley Apple Sauce, Gravy	
ROAST BEEF WELLINGTON	45
Truffle Mashed Potato, Maderia Sauce	
100 DAYS AGED BELTED GALLOWAY BEEF ROAST	38
With Braised Beef Croquette, Rosemary Roast Potatoes, Yorkshire Pudding, Baby Carrot, Horseradish Sauce, Gravy	

SAUCES

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.

RIB EYE STEAK 300G	43
42 Day Dry Aged	
ROASTED CHATEAUBRIAND 600G	95
21 Day Dry Aged	

SIDES

TRIPLE-COOKED CHIPS (GF) (VG)	6.5
TRIPLE-COOKED CHIPS WITH PARMESAN & TRUFFLE MAYO (GF)	7.5
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 BLACK GARLIC DRESSING AND PUFFED WILD RICE (GF) (V)	8.5
PIGS IN BLANKETS	7
PORK SAGE & 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.



