

ROAST *Halal Menu*

STARTERS

FRESHLY SHUCK CARLINGFORD OYSTERS (GF)

With chive oil, lemon and
Tabasco

3 OYSTERS 16 | 6 OYSTERS 30 |
12 OYSTERS 59

SELECTION OF ARTISAN HANDMADE BREAD & BUTTER (V) | 7

SEVERN & WYE SMOKED SALMON 300G | 34

With shallot, chives,
capers, gherkins,
butter, surdough bread

ROASTED BEETROOT SOUP (VG) | 12

With Tarragon infused
cream, malted tapioca

BRAISED BEEF CROQUETTES | 14

With horseradish emulsion
& chive

QUINOA SALAD (VG,GF) | 14

Poached pear, baby leaf
spinach, pumpkin squash,
orange dressing and
beetroot caramel

RED KING PRAWNS (GF) | 20

With fennel, kohlrabi
and dill salad, pickled
cucumber and orange

MAINS

30 DAY AGED RIBEYE 300G | 44

With roast shallot &
fried thyme

CUMBRIAN CHICKEN | 28

With rosemary roast potatoes,
brussel sprouts, maple syrup &
thyme roasted root vegetables,
yerkshire pudding

ROAST FILLET OF SEA BASS (GF) | 29

With fennel, kohlrabi & dill
salad, orange segments,
lemon aioli

ROAST WILD MUSHROOMS & AUBERGINE (VG,GF) | 26

With creamed buckwheat
and jerusalem artichoke
crisps, walnut parsley
dressing

NUT ROAST (VG) | 27

With roast potatoes, brussel
sprouts, maple syrup & thyme
roasted root vegetables,
mushroom gravy

PAN ROASTED COD | 34

With mussels, brown shrimps,
samphire, leek & potato sauce

SIDES

TRIPLE COOKED CHUNKY CHIPS (VG,GF) | 7

TRIPLE COOKED CHUNKY CHIPS WITH TRUFFLE OIL & PARMESAN (GF) | 8

ROAST POTATOES (VG,GF) | 7

TRUFFLED CAULIFLOWER CHEESE FOR TWO (V) | 15

SAUTEED BUTTON MUSHROOMS WITH GARLIC BUTTER (GF) | 8

BRUSSELS SPROUTS (V,GF) | 7

TENDERSTEM BROCCOLI BLACK GARLIC YOGHURT & PUFFED WILD RICE (V, GF) | 9

YORKSHUIRE PUDDING | 2.5

SAUCES

MUSHROOM VEGAN GRAVY (VG,GF) | 5

BLUE CHEESE SAUCE (V,GF) | 5

DESSERT

WARM STICKY TOFFEE PUDDING (GF) | 13

Toffee sauce, Devonshire
clotted cream, Oreo crumble

VANILLA RICE PUDDING (GF) | 12

Cold macerated pear, toasted
coconut, cinnamon

HAZELNUT TART (VG) | 13

Choicolate ganache, hazelnut
mousser, coconut sorbet, lemon balm

SELECTION OF HOMEMADE ICE CREAM / SORBETS PER SCOOP | 3.5

Selection of non alcoholic drinks available - please ask your server

Please note that certain vegetarian dishes can be altered to suit vegan requirements, please ask your server for details. (V) - vegetarian | (VE) - vegan | (GF)- gluten free.
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.