

ROAST

❖
Festive Menu

ROAST

FOR THE TABLE

FRESHLY SHUCKED CARLINGFORD OYSTERS	6 OYSTERS 30 12 OYSTERS 59
With Champagne & Chilli Granite, Chive Oil	
SELECTION OF ARTISAN HANDMADE BREAD AND BUTTER	7
CURED ENGLISH MEATS PLATTER	34
Selection of Cured Meat, Fig Relish, Nocellara Olives, Gherkins, Sourdough Bread	
SEVERN & WYE SMOKED SALMON 300G	34
With Shallot, Chives, Capers, Gherkins, Butter, Sourdough Bread	

STARTERS

TURKEY & SAGE ROAST SIGNATURE SCOTCH EGG	14.5
Festive Cranberry Ketchup, Micro Cress	
ROASTED BEETROOT SOUP (VG)	12
With Tarragon Infused Cream, Malted Tapioca	
QUINOA SALAD (VG) (GF)	14
With Mulled Wine 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 Segments	
BRAISED BEEF CROQUETTES	3 CROQUETTES 14 6 CROQUETTES 26
With horseradish emulsion, Mustard Cress	



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

MAIN COURSE

ROAST NORFOLK BRONZE TURKEY	36
With Pigs in Blankets, Pork Sausage and Onion Stuffing, Rosemary Roast Potatoes, Brussel Sprouts, Maple Syrup & Thyme Roasted Root Vegetables, Braised Red Cabbage, Yorkshire Pudding	
PAN ROASTED COD (GF)	34
With Mussels, Brown Shrimps, Samphire, Leek & Potato Sauce	
ROAST WILD MUSHROOMS AND AUBERGINE (VG) (GF)	26
With Creamed Buckwheat and Jerusalem Artichoke Crisps, walnut & parsley dressing	
NUT ROAST (VG) (GF)	27
With Roast Potatoes, Brussel Sprouts, Maple Syrup & Thyme Roasted Root Vegetables, Braised Red Cabbage, Mushroom Gravy	
ROAST FILLET OF SEA BASS (GF)	29
With Fennel, Kohlrabi & Dill Salad, Orange Segments, Lemon Aioli	
SIGNATURE SADDLEBACK PORK BELLY (GF)	31
With Creamed Potatoes, Bramley Apple Sauce, Gravy	
ROAST BEEF WELLINGTON	46
Truffle Mashed Potato, Maderia Sauce	
100 DAYS AGED BELTED GALLOWAY BEEF ROAST	39
With rosemary Roast Potatoes, Brussel Sprouts, Maple Syrup & Thyme Roasted Root Vegetables, Braised Red Cabbage, Yorkshire Pudding	

SAUCES

SMOKED BONE MARROW SAUCE (GF)	6
BEARNAISE SAUCE (GF)	5
PEPPERCORN SAUCE (GF)	5
MUSHROOM VEGAN GRAVY (GF) (VG)	5
RED WINE GRAVY (GF)	5
BLUE CHEESE SAUCE (GF)	5

FROM THE GRILL

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

RIB EYE STEAK 300G	44
42 Day Dry Aged	
ROASTED CHATEAUBRIAND 600G	97
21 Day Dry Aged	

SIDES

TRIPLE-COOKED CHIPS (GF) (VG)	7
TRIPLE-COOKED CHIPS WITH PARMESAN & TRUFFLE MAYO (GF)	8
MAPLE SYRUP & THYME ROAST ROOT VEGETABLES (GF) (VG)	8
ROSEMARY & GARLIC ROAST POTATOES (GF) (VG)	7
SAUTEED BUTTON MUSHROOMS WITH GARLIC BUTTER (GF)	8
CAULIFLOWER CHEESE FOR TWO	15
TENDER STEM BROCCOLI WITH BLACK GARLIC DRESSING AND PUFFED WILD RICE (GF) (V)	9
BRUSSELS SPROUTS WITH BACON (GF)	7
PIGS IN BLANKETS	7
PORK SAGE AND ONION STUFFING	7
YORKSHIRE PUDDING	2.5
MULLED WINE SPICED RED CABBAGE (GF) (VG)	7

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.



