

ROAST

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Festive Menu

ROAST

FOR THE TABLE

FRESHLY SHUCKED 6 OYSTERS | 30
CARLINGFORD OYSTERS 12 OYSTERS | 59

With Champagne
 Granite & Chive Oil

SELECTION OF ARTISAN 7
HANDMADE BREAD & BUTTER

CURED ENGLISH MEATS PLATTER 34
 Selection of Cured Meat, Fig Relish, Nocellara
 Olives, Gherkins, Sourdough Bread

SEVERN & WYE SMOKED 34
SALMON 300G
 With Shallot, Chives, Capers,
 Gherkins, Butter, Sourdough Bread

STARTERS

SIGNATURE SCOTCH EGG 14.5
 Our take on a British classic. Turkey, Pork &
 sage, wrapped around a soft yolk egg, served
 with cranberry ketchup & micro-watercress

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
 & Beetroot Caramel

RED KING PRAWNS (GF) 20
 With Fennel, Kohlrabi & Dill Salad, Pickled
 Cucumber & Orange Segments

SHORTHORN BEEF TARTAR 17
 Hand-chopped Shorthorn beef with capers,
 gherkins & shallots. Crowned with a rich St
 Ewe egg yolk & served on a crisp beef fat

BRAISED BEEF 3 CROQUETTES | 14
CROQUETTES 6 CROQUETTES | 26
 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)

ROAST

MAIN COURSE

PAN ROASTED COD (GF)	34
With Mussels, Brown Shrimps, Samphire, Leek & Potato Sauce	
ROAST WILD MUSHROOMS & AUBERGINE (VG) (GF)	26
With Creamed Buckwheat & Jerusalem Artichoke Crisps, Walnut and Parsley Dressing	
NUT ROAST (VG)	27
With maple roast carrots, braised red cabbage, tender stem broccoli, roast potatoes & mushroom vegan 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 Braised Beef Croquette, Rosemary Roast Potatoes, Yorkshire Pudding, Baby Carrot, Horseradish Sauce, Gravy	

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
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 & PUFFED WILD RICE (GF) (V)	9
PIGS IN BLANKETS	7
PORK SAGE & 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.



