



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



Daily Specials at ROAST

Discover the best of British cuisine with our chef's expertly crafted Daily Specials. Made with seasonal ingredients, each dish brings a fresh twist to classic flavours.

To ensure the highest quality, our Daily Specials are prepared in limited quantities and therefore subject to availability, enjoy them while they last.



MONDAY

STEAK, ALE & BONE MARROW PIE 29

A hearty pie filled with beef, mushrooms, sweet carrots and celery, slow cooked in ale with bone marrow. Topped with crisp shortcrust pastry and served with creamy mashed potatoes.

TUESDAY

HONEY-GLAZED HAM 28

Roasted Yorkshire leg of ham from Wicks Manor, glazed with honey, orange, and cinnamon. Served with parsley & mustard sauce, paired with colcannon potatoes made with cabbage & garlic.

WEDNESDAY

MONKFISH WELLINGTON 34

Monkfish and prawn mousse wrapped in pastry, served with crisp potato hashbrown, hay-infused carrots, carrot purée, and pickled fennel. Topped with a rich champagne sauce, caviar, and fresh chives.

THURSDAY

ROAST SUCKLING PIG (GF) 35

Perfectly roasted whole suckling pig, served with mashed potatoes, Bramley apple sauce, and red wine jus.

FRIDAY

CLASSIC FISH & CHIPS 24

Crisp battered haddock fillet served with hand-cut chips, tartare sauce, mushy peas, pickled onion. Finished with golden scraps for a traditional touch.

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

FOR THE TABLE

FRESHLY SHUCK

CARLINGFORD OYSTERS (GF)

From the shores of Carlingford Lough. Served on ice with lemon, champagne & chilli granite

3 Oysters	16
6 Oysters	30
12 Oysters	59

SELECTION OF ARTISAN

HANDMADE BREAD & BUTTER (V)

7

A basket of warm artisan loaves, freshly baked each morning. Served with farmhouse butter

BRAISED LAMB SCRUMPETS

Overnight braised lamb, served with anchovy Gentleman's relish mayonnaise

3 Scrumpets	14
6 Scrumpets	26

STARTERS

COURGETTE & PEA TART (VG)

14

Freshly shaved courgette, served with peas, creamed vegan feta and puff pastry tart

HAGGIS & PORK SCOTCH EGG

14

Our take on a British classic. Soft boiled Cacklebeans Farm egg, haggis wrapped, served alongside sharp house piccalilli

SPINACH & CHEDDAR SCOTCH EGG (V)

14

Creamed spinach, grated cheddar, soft boiled Cacklebeans Farm egg. Served alongside sharp house piccalilli

ROASTED TOMATO SOUP (VG)

12

Whipped vegan cream, sourdough croutons, basil cress. Served cold

BEEF STEAK TARTARE

17

Hand-chopped beef with English mustard, capers, gherkins & shallots, grilled sourdough, marrow butter

CORNISH SCALLOPS CRUDO (GF)

17

Hand-dived scallops, diced and served raw with celery, fennel & whipped scallops roe

CLASSIC PRAWN COCKTAIL

19

With king red prawns, Marie Rose sauce, toasted brioche, chicory

WOOD PIGEON (GF)

16

Pan fried breast, crispy leg, beetroot, pickled walnut ketchup

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, which includes a non-discretionary £2 per head cover charge, will be added to your bill.

ROAST

MAIN COURSE

SIGNATURE PORK BELLY (GF) 30

Pork belly, slow-roasted until the crackling shatters. Served with mashed potatoes, Bramley apple sauce & rich house gravy

42 DAY AGED ROAST BEEF 38

A true Roast feast. 42-day aged beef carved thick, with Yorkshire pudding, roast potatoes, carrot, savoy cabbage & horseradish sauce. Finished with house gravy

GRILLED MONKFISH TAIL (GF) 36

Perfectly grilled monkfish tail served with roasted peppers, chorizo and tomato sauce. Garnished with fresh basil

CORNISH SEA BASS 27

Pan-seared bass fillet with white beans, artichoke and coastal herbs

COTTAGE PIE 27

An indulgent take on a classic. Aged mince beef topped with cheesy mash & garlic herb bone marrow crust. Served with minted courgettes & garden peas

GRILLED GIANT MADAGASCAN PRAWNS (GF) 75

Two colossal black tiger prawns, minimum 250g each. Chargrilled & served with creamy mashed potatoes, garlic and chilli butter & charred lemon

WELLINGTON

SIGNATURE BEEF WELLINGTON 46

Beef fillet wrapped in golden pastry with wild mushroom duxelles. Served with truffled mashed potatoes & Madeira sauce

BURGERS & VEGETARIAN

ROAST BURGER 29

Aged beef patty, carrot chutney, pickled red cabbage, crispy potato, marmite & wholegrain mustard rarebit, watercress, black truffle mayonnaise. Served with your choice of triple cooked chips or roasted potatoes

ROAST VEGGIE BURGER 29

Mushroom burger, carrot chutney, pickled red cabbage, vegan cheese, crispy potato & watercress. Served with your choice of triple-cooked chips or roasted potatoes

NUT ROAST(VG) 27

With maple roast carrots, savoy cabbage, tender stem broccoli, roast potatoes & mushroom vegan gravy

CRISPY AUBERGINE (VG,GF) 24

With tenderstem broccoli, red pepper sauce and toasted almonds

BOROUGH SALAD (V) 22

Gem leaves, radicchio, radish, vegan parmesan, house dressing, cherry tomatoes, pickled red onion, croutons, soft boiled egg

Add grilled chicken breast +8

Add King prawns +7

Add anchovies +5

Add Feta cheese +5

ROAST

FROM THE GRILL

All our steaks are sourced within the British Isles, from selected farmers with proven certification of traceability and exceptional quality controls. The steaks are served with garlic & Guinness marmite butter, roast shallot & fried thyme

SINGLE STEAKS

BEEF FILLET 250G 44

Lean, tender & delicately marbled

RIB EYE 300G 42

Richly marbled with bold flavour

SIRLOIN 300G 41

Classic sirloin — juicy & full-bodied

TO SHARE

COTE DE BOEUF 600G 90

A generous cut with deep flavour, carved for two.

CHATEAUBRIAND 500G 92

The ultimate sharing cut — buttery-soft fillet

Surf & Turf Upgrade +25

Add a giant Madagascan prawn to any of our dry-aged steaks — chargrilled & brushed with garlic butter

SIDES

ROAST POTATOES (VG,GF) 7

TRIPLE COOKED CHUNKY CHIPS (VG,GF) 7

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

CREAMY MASHED POTATOES (V,GF) 7

TRUFFLED CAULIFLOWER CHEESE WITH PARSLEY BREAD CRUMBS (V) 15

ROAST BUTTON MUSHROOMS WITH GARLIC & PARSLEY BUTTER (V,GF) 7

PIGS IN BLANKETS 8

CARROT & SWEDE CRUSH (V, GF) 8

CREAMED SPINACH WITH NUTMEG (V,GF) 8

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

HERITAGE CHERRY TOMATO & ROCKET SALAD WITH JUNIPER BERRY VINAIGRETTE (VG) 7

SAUCES

SMOKED BONE MARROW SAUCE (GF) 6

BEARNAISE SAUCE (GF) 5

PEPPERCORN SAUCE (GF) 5

MUSHROOM VEGAN GRAVY (VG,GF) 5

RED WINE GRAVY (GF) 5

BLUE CHEESE SAUCE (V,GF) 5

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