

ROAST *Halal Menu*

STARTERS

FRESHLY SHUCK CARLINGFORD OYSTERS (GF) With chive oil, lemon and Tabasco 3 OYSTERS 16 6 OYSTERS 30 12 OYSTERS 59	SPINACH & CHEDDAR SCOTCH EGG (V) 14 Creamed spinach, grated cheddar, soft boiled Cacklebeans Farm egg. Served alongside sharp house piccalilli	CORNISH SCALLOPS CRUDO (GF) 17 Hand-dived scallops, diced and served raw with celery, fennel & whipped scallops roe	BRAISED LAMB SCRUMPETS 3 SCRUMPETS 14 6 SCRUMPETS 26	ROASTED TOMATO SOUP (VG) 12 Whipped vegan cream, sourdough croutons, basil cress. Served cold	CLASSIC PRAWN COCKTAIL 19 With king red prawns, Marie Rose sauce, toasted brioche, chicory	COURGETTE & PEA TART (VG,GF) 14 Freshly shaved courgette, served with peas, creamed vegan feta and puff pastry tart
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MAINS

30 DAY AGED RIBEYE 300G 42 With roast shallot & fried thyme	ROAST CHICKEN SUPREME 28 With sage & onion stuffed thigh, Yorkshire pudding, savoy cabbage, carrot, roast potatoes, gravy	GRILLED MONKFISH TAIL (GF) 36 Perfectly grilled monkfish tail served with roasted peppers & tomato sauce. Garnished with fresh basil	CRISPY AUBERGINE (VG,GF) 24 With tenderstem broccoli, red pepper sauce and toasted almonds	NUT ROAST (VG) 27 With maple roast carrots, savoy cabbage, tender stem broccoli, roast potatoes & mushroom vegan gravy	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
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SIDES

TRIPLE COOKED CHUNKY CHIPS (VG,GF) 7	TRIPLE COOKED CHUNKY CHIPS WITH TRUFFLE OIL & PARMESAN (GF) 8	ROAST POTATOES (VG,GF) 7	CREAMY MASHED POTATOES (V,GF) 7	TRUFFLED CAULIFLOWER CHEESE WITH PARSLEY BREAD CRUMBS (V) 14
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	ROAST BUTTON MUSHROOMS WITH GARLIC & PARSLEY BUTTER (V,GF) 7

SAUCES

MUSHROOM VEGAN GRAVY (VG,GF) 5	BLUE CHEESE SAUCE (V,GF) 5
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DESSERT

WARM STICKY TOFFEE PUDDING (GF) 13 Toffee sauce, Devonshire clotted cream, Oreo crumble	VANILLA & PASSION FRUIT CHEESECAKE 13 Mango sorbet, honeycomb & meringue	APPLE WELLINGTON 16 Allow 15 min cooking time Hibiscus and pink peppercorn poached Pink Lady apple, wrapped in golden buttery pastry, vanilla custard	WHIPPED OAT & MIXED BERRY ETON MESS (VG) 12 Meringue, blackberry sauce, lemon balm	SELECTION OF HOMEMADE ICE CREAM / SORBETS PER SCOOP 3.5
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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.