## 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**

# ROAST

## FOR THE TABLE

### FRESHLY SHUCK MALDON OYSTERS (GF)

From the Maldon Oyster Company, served on ice with lemon, shallot vinaigrette & tabasco

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|---|---|
| 3 Oysters | 16 |
| 6 Oysters | 30 |
| 12 Oysters | 59 |

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

A basket of freshly baked sourdough, served with marmite butter

### BRAISED BEEF CROQUETTES

Slow-cooked beef with onions & herbs, coated in golden breadcrumbs, served with Tunworth custard

| | |
|---|---|
| 3 Croquettes | 14 |
| 6 Croquettes | 26 |

## STARTERS

### WILD MUSHROOM & LEEK TART (VG) 14

Lincolnshire poacher, thyme, pickled shallot & watercress

### HAGGIS & PORK SCOTCH EGG 14

Our take on a British classic. Soft boiled Cacklebean farm egg. Served alongside sharp house piccalilli

### ROASTED PARSNIP & ENGLISH APPLE SOUP (VG) 12

Parsnip & sage crisp

### STEAK TARTARE 18

Hand minced Cumbrian beef with mustard, capers, gherkins & shallots, grilled sourdough & marrowbone butter

### DIVER CAUGHT SCOTTISH SCALLOPS (GF) 17

Pan-seared scallops with Jerusalem artichoke puree, caramelised apple, crisp black pudding & cider reduction

### HERITAGE BEETROOT 17

Roasted Heritage beetroot with whipped feta mustard frills and hazelnuts

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 will be added to your bill.

# ROAST

## MAIN COURSE

**SIGNATURE PORK BELLY** (GF) — 30

Suffolk 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, red cabbage & horseradish sauce finished with house gravy

**CORNISH SEA BASS** — 27

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

## ROTTISERIE

**SUFFOLK FREE RANGE CHICKEN** — 29

White Suffolk free- range chicken, slowly roasted on the rotisserie. Served with savoury tomato rosemary & thyme bread pudding & rich roasting juices

## VEGETARIAN

**CHAR GRILLED AUBERGINE STEAK** (VG) — 24

Roasted forest mushroom, glazed shallots babaganoush ,white bean ragout

## WELLINGTON

**SIGNATURE BEEF WELLINGTON** — 46

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

## 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** — 45

Lean, tender & delicately marbled

**RIB EYE 300G** — 44

Richly marbled with bold flavour

# ROAST

## SIDES

| | |
|---|---|
| REAL ROAST POTATOES (VG,GF) | 7 |
| TRIPLE COOKED CHUNKY CHIPS (VG,GF) | 7 |
| CREAMY MASHED POTATOES (V,GF) | 7 |
| KOFFMAN'S FRIES (V) | 7 |
| ROAST CHESTNUT MUSHROOMS WITH GARLIC & PARSLEY BUTTER (V,GF) | 7 |
| PIGS IN BLANKETS | 8 |
| CARROT & SWEDE CRUSH (V, GF) | 8 |
| TENDERSTEM BROCCOLI, WITH CAPER PANAGRATINATTA (V, GF) | 8 |

## SAUCES

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|---|---|
| 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 |

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