

DAILY SPECIALS

MONDAY TO SATURDAY

Ask your server for more information about our daily special

SUNDAY

Three course set menu 39.50

STARTERS

Bread and butter 3.75

Selection of artisanal sourdough and tin baked breads, Longman's salted butter, Nocellara olives, oil and aged balsamic

Jersey Rock oysters

Raw with Scrubby Oak apple vinegar and shallots (GF)
Each 3.50 Half Dozen 19.50 Dozen 37.00

Clarence Court Scotch egg 9.50

Celeriac and apple

Rare breed ham & black pudding terrine 11.00

Rhubarb chutney, toasted sourdough

Aged Angus steak tartare 15.50

Avruga caviar, endive and Yun's herbs

Forman's London cured oak smoked salmon 14.75

Chopped egg, pickles and brown bread

Beer tempura cod cheeks 13.75

Tartar garnish

FOR THE TABLE

British charcuterie 22.75

English bresaola, salami, chorizo, coppa, cornichons, olive bread

MAIN COURSES

Roast Wicks Manor pork belly 25.50

Mashed potato and Kent Bramley apple sauce (GF)

Beef Wellington 34.50

Rosemary roasties, Yorkshire pudding, gravy

Red wine ox cheeks 29.50

Roast garlic, horseradish mash and brioche crumbs

Welsh roast lamb rump 27.00

Leek and Blue cheese mash (GF)

Steak and kidney pudding 24.50

Suet pastry, mashed potato and gravy

Roast monkfish "saltimbocca" 28.00

Essex pancetta, cipollini onions and cider (GF)

Beer battered Brixham haddock 23.75

Chips, mushy peas & pickled onion

FULL & PROPER ROAST BEEF

48-day dry aged roast beef 35.00

Yorkshire pudding, rosemary roasties, horseradish cream

VEGAN

Sussex carrot and ginger soup 9.50

Carrot croutons and ginger oil (Ve) (GF)

Cheltenham beetroot tartlet 9.50

Pine nuts, bitter leaves (Ve)

"THIS™ Isn't chicken" vindaloo 21.00

Pilaf rice, naan and rhubarb chutney (Ve)

Grilled romanesco cauliflower steak 19.50

Lemon jam, capers and parsley (Ve)(GF)

FOR TWO

550g Roasted East Anglian chateaubriand 80.00

Rosemary roasties, Yorkshire pudding, horseradish cream, red wine gravy

SAUCES

2.75 each

Béarnaise

Chimichurri

Peppercorn

Mint

Red wine

BURGERS

200g Cheeseburger 19.50

Mayfield cheese, burger sauce, pickle, lettuce, tomato, chips (Please be advised that our burger is cooked medium well or well done)

Beetroot veggie burger 19.00

with avocado, carrot chutney, pickled walnut mayonnaise and french fries (V)

FROM THE GRILL

35-day dry aged rib-eye steak (350g) 42.00

Triple-cooked chips (GF)

170g flat iron steak 23.50

Triple-cooked chips (GF)

250g dry aged fillet steak 42.50

Triple-cooked chips (GF)

Grilled half Goosnargh chicken 27.00

Puy lentils and pot roasted bacon (GF)

SIDES

4.75 each

Triple-cooked chips (Ve) (GF)

Rosemary roasties (GF)

Grilled January King with marmite butter (GF)

Leek and Montgomery gratin with toasted crumbs

Garlic field mushrooms with rosemary (V)

Black truffle and parmesan fries (GF) 5.50

Mac & Cheese 8.00

MARKET MENU

Three Courses: 35.00 - Three Courses (with a glass of sparkling wine): 40.00

Available Monday-Saturday - Lunch: 1.30pm - 6.30pm & Dinner: 9pm onwards

Ask your server for more information

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

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Be sure to inform your server if you have any allergies. Prices are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill.

PUDDINGS

Rhubarb and Bramley apple crumble with vanilla custard (V) <i>Ice wine Riesling, Helmut Lang, Burgenland, Austria, 2015</i>	8.75 13.00
Sticky date pudding with toffee sauce, almond praline (GF) (V) <i>20yo Tawny, Port, Barros, NV</i>	8.75 10.00
Baked Calvados custard with burnt apple purée and honey almond crumb (GF) (V) <i>Riesling Spätlese, Johannisberg, Rheingau, Germany, 2017</i>	8.75 10.00
Strawberry jam roly poly with rose water custard and vanilla ice cream (Ve) <i>Banyuls Coume del Mas, Languedoc Roussillon, France, 2017</i>	8.75 9.00
Rhubarb jelly with ginger pastry cream, lemon biscuit and vanilla ice cream <i>Ambriel Rosé Extra Dry, West Sussex, England, NV</i>	8.75 13.00
White chocolate mousse with blood orange, caramelised bread & butter pudding slice and milk cookie (V) <i>Sauternes Rousset Peyraguey, Bordeaux, France, 2008</i>	8.75 12.00

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CHEESES

British seasonal cheese board with Woodbridge pear chutney (V)	16.00
Winterdale Shaw A traditional unpasteurised cow's milk cheese from Kent	9.50
Beauvale Inspired by softer, milder European cheeses like Gorgonzola Dolce	8.50
Maida Vale A soft, unpasteurised Guernsey cow's milk cheese	8.50
Driftwood A fresh, lactic, log-shaped goat cheese rolled in ash	9.00
Sheep Rustler A semi-hard ewes' milk cheese from White Lake in Somerset <i>Banyuls, Coume del Mas, Languedoc Roussillon, France, 2017</i> <i>Port, Quinta das Tecedeiras, Douro Valley, Portugal 2014</i>	9.95 9.00 12.00



ROAST ROLL OF HONOUR

Our menu at Roast reflects the best produce the British Isles has to offer, this is impossible without using purveyors that are incredibly passionate about what they are doing.

As we spend much of our time seeking out new seasonal ingredients to use in our dishes, we are proud to mention just a few of them here.

Beef Lake District Farmers, The Rare Breed meat, Colchester - **Lamb** Elwy Valley, Wales - **Pork** Wick's Manor Farm, Maldon, Essex - **Poultry** Reg Johnson, Goosnargh, Lancashire - **Shellfish** Portland, Dorset - **Fish & Smoked Halibut** Direct Seafoods, Bermondsey & Cove, Pool - **Plant-based meat alternatives** THIS™ - **Fruits & Vegetables** Grovers, Borough Market - **Bread** Bread Ahead Bakery, Borough Market - **Cheese** Harvey & Brockless, Battersea

We have a wireless network.

Please ask if you require internet access for your laptop or mobile device.

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