



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

PACIFIC ROCK OYSTERS (GF)	6 OYSTERS 27
With champagne granite and chive oil	12 OYSTERS 48
SELECTION OF ARTISAN HANDMADE BREAD AND BUTTER (V)	6
BRAISED BEEF CROQUETTES	3 CROQUETTES 13
With horseradish emulsion and micro cress	6 CROQUETTES 25

STARTERS

TWICE BAKED CHEESE SOUFFLÉ (V)	12
With Waldorf salad and blue cheese sauce	
SIGNATURE SCOTCH EGG	12.5
With piccalilli foam and wild mushrooms	
MAPLE ROASTED PUMPKIN SOUP (VE)	10
With pickled beetroots, cauliflower crumbs and black truffle Chantilly cream	
SHORTHORN BEEF TARTAR	17
With egg yolk jam, heritage radish and crispy sourdough bread	
RED KING PRAWNS (GF)	17
With fennel, kohlrabi and dill salad, pickled cucumber and lemon segments	

MAIN COURSE

SIGNATURE SADDLEBACK PORK BELLY (GF)	28.5
With creamed potatoes, Bramley apple sauce and gravy	
100 DAY AGED BELTED GALLOWAY ROAST BEEF	36.5
With roast potatoes, house gravy	
HOLSTEIN BEEF STEAK AND KIDNEY PIE	27
With mashed potato and gravy	
ROASTED AUBERGINE (VE,GF)	24
With creamed buckwheat and mushrooms, walnut dressing, Jerusalem artichoke crisps	
ROAST FILLET SEA BASS (GF)	25
With fennel, kohlrabi and dill salad, pink lady apple and lemon aioli	
LEMON SOLE (GF)	46
With parsley and garlic dressing, Brown butter, samphire and shrimp sauce	

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

WELLINGTONS

SIGNATURE SHORTHORN BEEF WELLINGTON	45
With truffled mashed potatoes and Madeira sauce	
SCOTTISH SALMON WELLINGTON	35
With king red prawn, truffled mashed potato and lemon butter sauce	
LAYERED VEGETABLE WELLINGTON (VE)	24
With truffle mashed potatoes and mushroom gravy	

FROM THE GRILL

All of our grilled steaks come with garlic and Guinness butter, roast shallot, fried thyme, and watercress

SINGLE STEAKS

35 DAY AGED SHORTHORN BEEF FILLET 280G	42.5
42 DAY AGED BELTED GALLOWAY RIB EYE 300G	40
42 DAY AGED HEREFORD SIRLOIN 300G	39
TO SHARE	
42 DAY AGED BELTED GALLOWAY COTE DE BOEUF 600G	85
35 DAY AGED SHORTHORN BEEF CHATEAUBRIAND 500G	89

SIDES

ROAST POTATOES (GF)	6.5
TRIPLE COOKED CHUNKY CHIPS (VE,GF)	6.5
TRIPLE COOKED CHUNKY CHIPS WITH TRUFFLE OIL AND PARMESAN (V,GF)	7.5
CREAMY MASHED POTATOES (V,GF)	5
TRUFFLED CAULIFLOWER CHEESE WITH PARSLEY BREAD CRUMBS (V)	12
ROAST WILD MUSHROOMS WITH GARLIC AND PARSLEY BUTTER (V,GF)	7
PIGS IN BLANKETS	7
CARROT AND SWEDE CRUSH (V, GF)	6.5
CREAMED SPINACH WITH NUTMEG (V,GF)	7.5
TENDERSTEM BROCCOLI WITH GARLIC AND PARSLEY DRESSING (VE,GF)	7

SAUCES

SMOKED BONE MARROW SAUCE (GF)	6
BEARNAISE SAUCE (GF)	4
PEPPERCORN SAUCE (GF)	4
MUSHROOM VEGAN GRAVY (VE,GF)	4
RED WINE GRAVY (GF)	4
BLUE CHEESE SAUCE (V,GF)	4

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.



