

## 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** from Lake District farmers, Cumbria and Direct Meats, Essex

**Lamb** from Elwy Valley, Wales

**Pork** from Wick's Manor Farm, Maldon, Essex

**Poultry** from Reg Johnson, Goosnargh, Lancashire

**Fish** from Direct Seafoods, Bermondsey

**Shellfish** from Portland, Dorset

**Fruits & Vegetables** from Grovers and Turnips, Borough Market

**Bread** from Bread Ahead Bakery, Borough Market

**Cheese** from Harvey & Brockless, Battersea

**British charcuterie** from Cannon and Cannon, Borough Market

**Jams** from England Preserves, Bermondsey

**Artisan produce** from Tim at Great Local Grub, Surrey

### BREAKFAST

Monday – Friday  
7.30am to 11.30am  
Saturday  
8.30am to 12.00am

### LUNCH

Monday – Saturday  
12.00pm to 3.30pm

### DINNER

Monday – Friday  
5.30pm to 10.30pm  
Saturday  
6.00pm to 10.30pm

### SUNDAY LUNCH

Set menu  
11.30am to 6.30pm

Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

We have a wireless network, please ask if you require internet access for your laptop or mobile device.

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## MARKET SELECTION

### Pomegranate fizz

Vodka, lemon juice,  
vanilla syrup, pomegranate  
liqueur and soda water  
10.00

### Smoked in London

London Dry gin, Kamm &  
Sons Islay cask, Sacred  
Spiced English vermouth  
12.00

### Spring punch

White rum, lychee juice,  
mango purée, pineapple  
juice, sugar and lime  
12.00

### Cherry blossom

Whiskey, lemon juice, cherry  
kirsch, cinnamon syrup and  
egg white  
12.00

### Earl grey Martini

Earl grey infused gin,  
lemon juice, sugar  
10.00

### Sweet Black

Bourbon, spiced Dubonnet,  
Peychaud bitters and fresh  
blackberries  
12.00

### Rose Mojito

Italicus Rosolio di Bergamotto,  
fresh lemon, soda, mint,  
rose petals  
12.00

### Tequila Sling

Tequila blanco, lime juice,  
almond syrup, orange juice  
and passion fruit  
12.00

## DAILY SPECIALS

### MONDAY

Rare breed mixed grill, peppercorn sauce  
28.95

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### TUESDAY

Mixed grilled fish,  
Dublin Bay prawns, garlic butter **GF**  
26.50

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### WEDNESDAY

Roast rib of beef,  
Yorkshire pudding, rosemary roasties  
36.50

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### THURSDAY

Roast suckling pig, mashed potato,  
Bramley apple sauce **GF**  
32.50

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### FRIDAY

Roast Pilsner battered fish and chips,  
mushy peas, pickled onion  
23.50

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### SATURDAY

Fillet of beef Wellington,  
rosemary roasties  
34.50

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### SUNDAY

Three course set menu 39.50

## STARTERS

Lindisfarne Rock Oysters  
with Scrubby Oak apple vinegar and shallots **GF**  
19.50 half dozen / 37.00 dozen

Mackerel, smoked eel, charred cucumber,  
watercress, dill oil and sour cream **GF**  
10.00

Pumpkin and sage tortellini,  
pickled pumpkin, toasted seeds **Ve**  
10.50

Chorizo and merguez Scotch egg,  
harissa preserved lemon mayonnaise  
8.75

Hand dived Orkney scallops,  
house smoked aged saddleback, Yorkshire rhubarb  
15.25

Chicken liver parfait, red cherry compote,  
toasted granola, sourdough crisps  
11.00

White onion and cider soup  
Treacle-glazed baby onions **V**  
8.50

Ragu of Highland venison,  
pappardelle, haggis, Berkswell cheese  
9.00

Smoked haddock, Welsh rarebit,  
beer pickled onion salad  
12.00

Beetroot carpaccio, blood orange, spiced cashew nut  
crumb, pomegranate molasses dressing,  
beetroot and apple purée, dill **V**  
9.00

## FOR THE TABLE

British cured meat selection,  
olives, bread sticks, summer piccalilli  
(Lamb and lemon merguez, Cornish lamb salami,  
Treaty Farm Coppa, Islington saucisson, cattle bresaola)  
22.50

## MAIN COURSES

Steamed beef pudding  
24.00

Roasted lamb rump, potato and garlic purée,  
Savoy cabbage, malt vinegar gravy, parsley purée  
27.00

Fillet of cod, avocado and lime purée, coriander,  
black olive, squid and rapeseed oil vinaigrette  
29.50

Pork belly, mashed potato,  
Bramley apple sauce **GF**  
24.75

Cauliflower steak, cauliflower couscous,  
fritter, semi dried grapes,  
almond, curried raisin, apple **Ve**  
19.00

Roasted and glazed hispi cabbage,  
Jerusalem artichokes,  
truffled egg and smoked butter **V GF**  
19.50

## FROM THE GRILL

35-day dry aged rib-eye steak (300g) and chips **GF**  
42.00

6oz chimichurri flat iron steak,  
winter vegetable slaw **GF**  
23.50

9oz fillet steak,  
peppercorn sauce, skinny fries **GF**  
42.50

Whole grilled chalk stream trout,  
blood orange, fennel and watercress salad **GF**  
24.00

## FOR TWO

Roasted East Anglian chateaubriand,  
rosemary roasties, Yorkshire pudding,  
horseradish cream, red wine gravy  
80.00

Braised Brixham turbot served on the bone,  
mash, bone marrow,  
garlic and lemon parsley **GF**  
80.00

## BURGERS

200g bone marrow burger, roasted field mushroom,  
blue cheese, Bloody Mary ketchup  
19.50

*Please be advised that our burger is cooked medium well or well done*

Ultimate beetroot veggie burger, avocado, carrot  
chutney, pickled walnut mayonnaise **V**  
19.00

## FULL AND PROPER ROAST BEEF

48-Day dry aged roast beef, Yorkshire pudding,  
rosemary roasties, horseradish cream  
35.00

## SIDE DISHES

Mixed market winter greens **V GF**  
4.50

Buttered carrots **V GF**  
4.50

Grilled field mushrooms, garlic parsley butter **V GF**  
4.75

Carroll's Pink Fir apple heritage potatoes **V GF**  
4.50

Rosemary roasties **GF**  
4.50

Mashed potato **V GF**  
4.00

Basket of chips **V GF**  
3.75

Winter vegetable slaw **V GF**  
4.80

## SAUCES

Béarnaise **GF**  
Chimichurri **GF**  
Red wine **GF**

Bone marrow and shallot **GF**  
Peppercorn **GF**  
Mint sauce **GF**  
2.50

*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

*Be sure to inform your server if you have any allergies.*

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