

SUNDAY ROAST MARKET MENU

Three Courses: 39.50

STARTERS

Rare breed ham & black pudding terrine
Rhubarb chutney, toasted sourdough

Parsnip and horseradish pâté
Unleavened bread, cornichons (Ve)

Clarence Court Scotch egg
with celeriac and apple

Sussex carrot and ginger soup
Carrot croutons and ginger oil (Ve) (GF)

MAINS

Roast Wicks Manor pork belly
Kent Bramley apple sauce (GF)

Slow roasted lamb shoulder
studded with rosemary and garlic

Roast Hereford beef 70day aged
Yorkshire pudding and creamed horseradish

Free-range chicken
Sage & onion stuffing, devils on horseback and bread sauce

Seared sea bream fillet
with baby gem, samphire, cucumber and butter sauce (GF)

Grilled romanesco cauliflower steak
Lemon jam, capers and parsley (Ve)(GF)

Please note that our market menu mains are served with roast potatoes only.

SIDES 3 FOR 9.00

Buttered peas and onions (V)(GF) 3.50
Parsley carrots (V)(GF) 3.50
Black pepper cabbage (V)(GF) 3.50
Broccoli and toasted almonds (V)(GF) 3.50

FOR TWO

Roast truffle cauliflower cheese 8.00
toasted crumb (V)

PUDDINGS

Rhubarb and Bramley apple crumble
with vanilla custard (V)

Warm chocolate frangipane tart
with blood orange curd ice cream (V)

Sticky date pudding
Toffee sauce, almond brittle and Devonshire clotted cream (GF)

Cheese selection
with Woodbridge pear chutney (V)

FROM THE TROLLEY

Bread and butter 3.75
Selection of artisanal sourdough and tin baked breads, Longman's salted butter, Nocellara olives, oil and aged balsamic

FOR TWO

550g Roasted East Anglian chateaubriand 80.00
Rosemary roasties, Yorkshire pudding, horseradish cream, red wine gravy

STARTERS

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

35-day dry aged rib-eye steak (350g) 42.00
Triple-cooked chips (GF)

Beer battered Brixham haddock 23.75
Chips, mushy peas & pickled onion

Beetroot veggie burger 19.00
with avocado, carrot chutney, pickled walnut mayonnaise and chips (V)

"THIS™ Isn't chicken" vindaloo 21.00
Pilaf rice, naan and rhubarb chutney (Ve)

Fillet of seabream 24.75
with baby gem, samphire, cucumber and butter sauce (GF)

SAUCES

2.75 each

Béarnaise Peppercorn
Chimichurri Mint
Red wine

PUDDINGS

Rhubarb and Bramley apple crumble 8.75
with vanilla custard (V)

Sticky date pudding 8.75
Toffee sauce, almond brittle and Devonshire clotted cream (GF)

Warm chocolate frangipane tart 8.75
with blood orange curd ice cream (V)

CHEESE FOR TWO

British cheese board 16.00
with Woodbridge pear chutney (V)

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, Cumbria
The Rare Breed meat, Colchester

Lamb

Elwy Valley, Wales

Pork

Wick's Manor Farm, Maldon, Essex

Poultry

Reg Johnson, Goosnargh, Lancashire

Fish

Direct Seafoods, Bermondsey

Shellfish

Portland, Dorset

Fruits & Vegetables

Grovers & Turnips, Borough Market

Bread

Bread Ahead Bakery, Borough Market

Cheese

Harvey & Brockless, Battersea

British Charcuterie

Cannon & Cannon, Borough Market

Jams

England Preserves, Bermondsey

Artisan Produce

Tim at Great Local Grub, Surrey



roast

We have a wireless network.

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

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