

Welcome to Roast – a restaurant that is dedicated to British seasonal produce as well as the best of British cooking.

It is our belief that Britain's farmers and fishermen are among the best in the world and when these ingredients are used alongside classical British recipes, the results can be special.

And where better to celebrate the country's finest offerings than in Britain's oldest food market? Much of our produce comes from the stallholders in Borough Market but we also go out looking for new and exciting ingredients. For example, we have foragers who brave all sorts of conditions to collect wild leaves and vegetables for us.

We work closely with our producers, wherever possible using rare breed livestock, as well as free range and organic produce that is in season.

We hope you share the excitement we have in aiming to bring a new level of energy to British cooking.



Roast Roll of Honour

Our menu is brought to you with the help of the following suppliers:

SEAFOOD FROM DIRECT SEAFOODS AND COVE IN POOLE, DORSET

OYSTERS FROM WRIGHT BROTHERS BOROUGH MARKET

KIPPERS FROM ORKNEY ROSE, BOROUGH MARKET

INVERAWE SMOKED LOCH ETIVE TROUT FROM TAYNUILT, ARGYLL SCOTLAND

ARBROATH SMOKIE FROM ARBROATH FISHERIES, SEAGATE ARBROATH

LAMB FROM ELWY VALLEY WALES AND LAVERSTOKE PARK

MUTTON AND VEAL FROM FARMER SHARP IN CUMBRIA

VINEGARS FROM SCRUBBY OAK FINE FOODS, LITTLE MELTON

BACON FROM RAMSAY OF CARLUKE, SCOTLAND

SUNDAY ROAST WELSH BLACK BEEF FROM J WILLIAMS WALES AND LAVERSTOKE PARK

HONEY FROM ORCHID APIARIES, SURLINGHAM, NORFOLK

MUESLI FROM MINI MAGOO, BOROUGH MARKET

FRUIT AND VEGETABLES FROM GROVER'S AND LW BOOTH IN BOROUGH MARKET

BREAD FROM FLOUR POWER BAKED IN BOROUGH MARKET

SOUR DOUGH BREAD FROM BREAD ET CETERA

CHEESE FROM NEAL'S YARD BOROUGH MARKET

BREAKFAST

Voted Best Breakfast in London by both the Good Food Guide and The Times

7.00am till 11.00am Monday – Friday

Saturday 8.00am till 11.30am

We serve breakfast from Monday to Saturday. Our menu ranges from fresh fruit salad to the mighty Full Borough.

BAR BRUNCH MENU

Available at the Bar Monday - Thursday

11am till 5.30pm

SUNDAY LUNCH AT ROAST

Every Sunday we offer a full roast menu and have live music playing in the bar. We also have high chairs for our young diners and children's menus are available.

NATIVE BREED MONDAY

As part of our commitment to using the best produce that our country has to offer, we are promoting the use of native breeds wherever possible. To highlight this we are making Monday our Native Breed Day at Roast.

We will be using small farms and producers to try and help the rarest breeds survive.

Please note all eggs used are free range and skimmed and Soya milk is available.



DAILY JUICES 3.00

Fresh orange juice
Fresh apple juice
Fresh pink grapefruit juice
Fresh cranberry juice
Fresh tomato juice
Fresh apple and beetroot juice

COFFEE

*(All of our espressos are made from
Roast Special Blend beans)*

Espresso 2.50
Double Espresso 3.00
Cappuccino 3.50
Latte 3.50
Hot Chocolate 3.50

FILTER COFFEE

Organic Roast Special Blend 3.00
Fair Trade decaffeinated Roast Special Blend
3.00
Fair Trade Mexican Pure Arabica 5.75
Jamaican Blue Mountain 5.75
Kenyan Pure Arabica 5.75

TEA

Ceylon Earl Grey 3.25
Assam 3.25
Uva Ceylon 3.25
Darjeeling 3.25
Jasmine Pearls 3.75
Hibiscus & Blackcurrant 5.75
Hand Tied White Jasmine Tips 3.75

Bohea (Lapsang Souchong) 4.75

This is a smooth, mellow, copper-coloured tea. Its leaves are dried slowly over pine wood fires making it an incredibly easy-to-slip-down and sophisticated after dinner tea.

Silver Needle (White Tea) 4.75

This spring tea has a soft, mellow flavour with the freshness of honeydew melon and the soothing sweetness of a ripe cantaloupe.

Maojin (Green Tea) 3.75

This is one of China's most famous green teas with an extraordinary fragrant aroma and a sweet finish with a richly textured, butter mouth feel.

Puerh 10 years old 6.75

This is a rich, woody, earthy, satisfying and comforting tea with a deep reddish colour. It is known in China for its many health related properties.

Monkey Picked 5.75

Monkey tea is the rarest tea available. According to legend monkeys were once trained to harvest tea, but today the term Monkey Picked refers to the tea's rarity and the hard work put into its production.

Hibiscus 5.75

This is renowned as a gentle aid for appetite loss, colds and digestion. It is also said to lower blood pressure. Slightly sour and a beautiful deep red when brewed.

*Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.
We are unable to accept payment from credit/debit cards without PIN number verification.*

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*Some dishes may contain nuts or nut oil. Be sure to inform your server of any allergies.
We have a wireless network. Please ask if you require internet access for your laptop or hand held computer.*

SATURDAY MARKET BREAKFAST MENU

AVAILABLE TILL 11.30 AM

BREAKFAST SPARKLE

A CHOICE OF:

Buck's fizz or a glass of Nyetimber 2003
Tea or filter coffee
Inverawe smoked Loch Etive
trout with scrambled eggs
or
Large eggs Benedict

23.00

Toasted cottage loaf with a selection of English preserves 3.50

Fresh fruit salad 6.50

Mini Magoo muesli with Earl grey prunes and thick yoghurt 5.00

Scott's porridge oats with a jug of cream 4.00

Gypsy toast with stewed cranberries, bananas, pistachio and soured cream 7.50

Grilled Orkney kippers with lemon and butter 5.00/9.00

Inverawe smoked Loch Etive trout with scrambled eggs 12.50

Ramsay smoked streaky bacon and fried egg butty 5.50

Tattie scone with smoked streaky bacon, field mushrooms and a fried egg 9.00

Eggs Benedict 6.50/12.00

Your choice of a three egg omelette

Smoked Scottish Ham, Neal's Yard Cheddar cheese, field mushrooms and herbs 7.50

Smoked trout 9.50

THE FULL BOROUGH 15.00

Ramsay smoked streaky bacon, Cumberland sausages, fried bread, Ramsay of Carluke black pudding, grilled tomatoes, field mushrooms, bubble 'n' squeak and your choice of egg; poached, fried or scrambled.

THE VEGGIE BOROUGH 12.50

Veggy Borough banger, grilled tomatoes, field mushrooms, tattie scone, wholemeal toast and your choice of egg

SIDE ORDERS all at 2.50

Baked tomatoes in Worcestershire sauce, Roast bubble 'n' squeak in beef dripping
P&M gold award 2006 Cumberland sausage, Ramsay of Carluke Haggis, Fresh fruit, Veggy sausage