

## DAILY SPECIALS

### MONDAY

Roast rib of Welsh Black beef  
with Yorkshire pudding and roast potatoes

36.50

### TUESDAY

Mixed grilled fish with king prawn and garlic butter

26.50

### WEDNESDAY

Rare breed mixed grill with peppercorn sauce

28.95

### THURSDAY

Roast suckling pig  
with mashed potato and Bramley apple sauce

32.50

### FRIDAY

Roast Pilsner battered fish and chips  
with mushy peas and pickled onion

23.50

### SATURDAY

Fillet of beef Wellington with rosemary roasties

34.50

### SUNDAY

Three course set menu

37.50

## STARTERS

**STAR** Rock oysters

with Scrubby Oak apple vinegar and shallots

6 Carlingford 18.50 / 12 Carlingford 36.00

6 Jersey 17.50 / 12 Jersey 33.00

Celeriac and chestnut soup, confit duck and truffle

8.50

Baked charcoal cheddar soufflé with oyster mushrooms and chives

8.50

Treacle cured salmon  
with dill pickle and red cabbage slaw and an orange bourbon dressing

11.25

Seared scallops, parsnip toffee, apple, raisins  
and hot smoked pork belly

15.25

Lamb faggots with spiced harissa carrot and toasted almonds

12.95

Chorizo Scotch egg with piccalilli

8.75

Poached pear and red watercress salad with Oxford Blue and salted almonds

11.25

## MAIN COURSES

Halibut with potted shrimp butter and baby leeks

28.25

Whole sea bass with braised fennel and olive dressing

25.50

Three bird roast goose with spiced cauliflower, saffron and dates

29.00

Turkey, honey roast ham, pistachio and cranberry stuffing  
and mulled pear chipolatas

28.00

Pork belly with mashed potato and Bramley apple sauce

24.75

48-Day dry aged roast sirloin of beef with Yorkshire pudding,  
rosemary roasties and horseradish cream

35.00

Braised ox cheek, creamed onion and smoked Isle of Wight garlic

28.00

Venison with roasted beetroots, girolles and truffle white maize

26.75

48 day dry aged rib-eye steak (300g) with chips

39.50

T-bone steak (400g) with chips

40.00

Robiola and radicchio tortellini with sage and smoked almonds

16.50

## FOR TWO

Roasted East Anglian chateaubriand  
with roast potatoes and Yorkshire pudding

75.00

## BURGERS

“Roast” burger

48-Day dry aged sirloin of beef with ale cheddar,  
pickled red cabbage, carrot piccalilli, potato &  
rosemary bun, horseradish cream  
and Yorkshire pudding

26.50

Sussex Wagyu burger

with chips and truffle mayonnaise

25.50

Ultimate beetroot veggie burger

with avocado, spiced carrot chutney  
and pickled walnut mayonnaise

17.50

## SIDE DISHES

Heather honey & thyme roasted battered carrots and parsnips

5.25

Wood smoked Cheltenham beetroots with maple syrup

4.25

Creamed spinach with nutmeg

5.25

Winter greens, leeks and kale

5.25

Grilled field mushrooms with garlic and parsley butter

4.75

Rosemary roasties 4.50 / Mashed potato 4.00

Basket of chips 3.75

Berkswell cheese and truffle 5.25

Baby gem heart salad with house dressing 4.50

## SAUCES

Bearnaise/Port and Stilton/

Red wine/Bone marrow and shallots

2.00

Peppercorn/Chimichurri

2.50

## New Year's Eve at Roast

Make your New Year's Eve a memorable one at Roast!

Join in on our festivities with your family and friends and enjoy an indulgent 5 course menu featuring some of our most iconic signature dishes from the past decade and representing a traditional and authentic taste of real British cooking.

New Year's Eve Early Dining

**£65**

5 Course Meal

with a glass of Chapter Two, Kent

New Year's Eve Late Dining

**£130**

5 Course Meal

with two glasses of Chapter Two, Kent

including a ticket for our NYE raffle and goodie bag



Head Chef Stuart Cauldwell

Be sure to inform your server if you have any allergies

Be sure to inform your server if you have any allergies

Game dishes may contain shot