



roast

SPRING




roast

A LA CARTE MENU

MARKET TIPPLES

Big Ben 11

Beefeater London Dry Gin, Raspberry,
Blackberry, Lime, Apple Juice, Chambord

Spring Roast 12

Beefeater Gin, Cherries, Raspberries, Blood
Orange, Apple Juice, Mediterranean Tonic

STARTERS

Selection of Sourdough Bread (V) | 3.5

Barrel Aged Balsamic, Olive Oil, Sea Salted Butter

Jersey Rock Oysters (GF) | 6 OYSTERS 22 | 12 OYSTERS 43

Shallot Marinated in Cider Vinegar

Sage and Onion Roast Signature Scotch Egg | 9.5

Piccalilli & Micro Water Cress

Nutbourne Tomato & Vegan Feta Salad (GF) | 11

Compressed Watermelon, Pine Nut, & Lemon Garlic Dressing

Seared Orkney Island Scallops (GF) | 16.5

Fennel Veloute, Brown Shrimp, Lilliput Caper & Fennel Cress

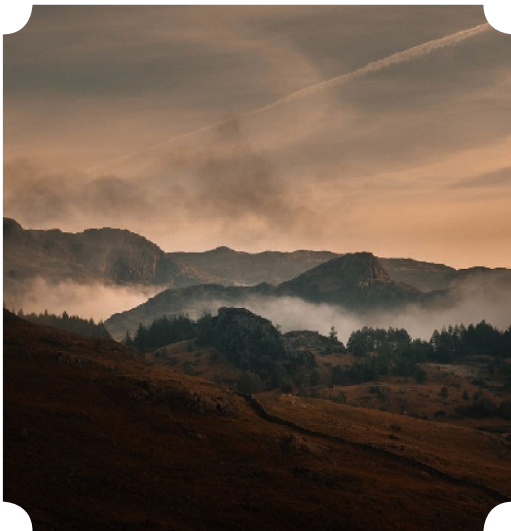
Roasted Tomato & Harissa Spiced Soup (GF) | 8.5

Sourdough Croutons, Basil Oil, Black Olive



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 that all our meat come from from the best supplier in the country Lake Distric farmers.

At Roast we are working along side Lake Distric Farmers to make all of our meat suppliers carbon neutral by 2025.



Lakeland Pork

At LDF we focus on a small number of traditional breeds which are all native to the UK but with very different origins, ranging from the 17th century in the case of the Berkshire, to the much more modern, 20th century, British Saddleback. However different their origins, they all share the same characteristics and so, with the Lake District offering some of the most diverse flora and fauna in the country, it is easy to see why some of the best pig farms have evolved here.

Heritage Breed Beef

Our heritage breeds are grown slowly, and with great care, on biodiverse pastures until they reach maturity between 28-36 months. This time-honoured process allows our cattle to have both a long and fulfilled life. From a product perspective, it allows us to produce beef with that deep and distinct flavour profile that is synonymous with Lake District Farmers.

All of our beef is dry aged traditionally on the bone, ensuring that we respect the animal by maximising product quality. Our dry ageing fridges are specifically designed to produce the optimum conditions during this process, in terms of temperature control, humidity and air flow.



MAINS

Old Spot Pork Belly (GF) | 25.5
Bramley Apple Sauce, Mash Potato & Gravy

Half Roast Cob Chicken (GF) | 29.50
Buttered Greens, Rosemary & Garlic Roast Potatoes, Lemon Thyme Gravy

Slow Braised Short Rib (GF) | 31
Mash Potato, Heritage Carrot, Mushroom Madeira Sauce

Grilled Whole Seabass (GF) | 26
Roasted Red Pepper, Black Olive, Basil & Lilliput Caper

Roasted Rump Of Spring Lamb (GF) | 34
Potato & Bacon Rosti, Confit Tomato, Courgette & Pistacchio

Soya Protein, Spinach, Mushroom, Truffle Cauliflower Vegan Wellington  | 23.5
Rosemary & Garlic Roast Potatoes, Spring Greens, Roasted Carrots and Vegan Gravy



FROM LAKE DISTRICT

Beef Wellington | 39
Rosemary & Garlic Roast Potatoes, Spring Greens, Red Wine & Shallot Gravy, Yorkshire Pudding


35- Day Dry Aged Native Breed Ribeye Steak (GF) | 42
Chunky Chips, Watercress, Bernaise or Creamy Brandy Peppercorn Sauce

Fillet Steak Cheese Burger | 22
Brioche Bun, Beer Carmelised Onions, Dill Pickles, Tomato, Burger Sauce & Chunky Chips

48- Day Dry Aged Roast Beef | 36.5
Rosemary & Garlic Roast Potatoes, Spring Greens, Roasted Carrots, Yorkshire Pudding, Gravy, Creamed Horseradish

FOR TWO:

Roasted Cumbrian Chateaubriand | 86
Rosemary & Garlic Roast Potatoes, Yorkshire Pudding, Horseradish, Red Wine Gravy, Bernaise

PLEASE NOTE THAT CERTAIN VEGETARIAN DISHES CAN BE ALTERED TO SUIT VEGAN REQUIREMENTS,
PLEASE ASK YOUR SERVER FOR DETAILS. (V) - VEGETARIAN |  - VEGAN | (GF) - GLUTEN FREE
BE SURE TO INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES. PRICES ARE INCLUSIVE OF VAT.
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.


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SIDES

Chunky Chips with Parmesan and with Truffle Mayo (GF) | 5.95

Rosemary & Garlic Roast Potatoes (GF) | 5

Grilled Field Mushroom & Garlic Butter (GF) | 6.5

Truffle Cauliflower Cheese for two | 12

Creamed Spinach & Grated Nutmeg (GF) | 6.5

Kentish Tender Stem Broccoli, Lemon Oil, Toasted Almonds (GF) | 7

Mixed Leaf Salad, Plum Tomatoes, Cucumber & Shallots (GF) | 4.5

Maple Roasted Chantenay Carrots (GF) | 5.5

Buttered Spring Greens (GF) | 4.5

Creamy Mash Potatoes (GF) | 4.5

SAUCES

Roast House Gravy | 2.5

Red Wine & Shallot Gravy | 2.5

Bernaise Sauce (V, GF) | 2.5

Peppercorn | 2.5

Yorkshire Pudding | 1



PAXTON & WHITFIELD

LONDON CHEESEMONGERS. EST. 1797

The cheese on our menu is sourced from the expert cheesemongers at Paxton & Whitfield and specially selected by our chefs. Paxton & Whitfield have pioneered artisan cheese in the UK for over 220 years. The company has held the Royal Warrant of Appointment to every monarch since HM Queen Victoria in 1850; recognising Paxton & Whitfield's socially responsible approach to artisan cheese and deliciously sustainable sourcing.



Perl Las

Perl Las, meaning 'Blue Pearl' in Welsh, is made by Carwyn Adams of Caws Cenarth near Cardigan in the heart of West Wales. A superb Welsh blue cheese, golden in colour, with a creamy, gently salty taste that grows stronger with maturity.

Smoked Lincolnshire Poacher

A naturally smoked handmade cheese with the flavourful characteristics of the distinctive Lincolnshire Poacher, made by Simon and Tim Jones. They produce their cheese on their dairy farm situated on the eastern edge of the beautiful Lincolnshire Wolds, where the lush pastures sit on chalky land. They are passionate in their responsibility to manage the farm to impart as little negative impact on the environment as possible.

Baron Bigod

Baron Bigod is a soft, white bloomy - rind cheese with a golden curd and long lasting, earthy and mushroom flavours- very similar to a Brie de Meaux. Made on Fen farm in Suffolk where the Crickmore family have been farming for three generations. Their herd of Montbeliarde cows graze the beautiful marshlands of the Waveney River Valley and their delicious raw milk is used to make the finest artisan cheeses by cheesemaker Jonathan Crickmore.

Sinodun Hill

Made by Fraser Norton and Rachel Yarrow in Shillingford near Henley-on-Thames, Oxfordshire, using the farm's Anglo Nubian goats' rich milk, this 'lactic' cheese has a mousse-like delicate texture and zippy fresh taste with herbaceous goaty finish.



DESSERTS

Goats Cheese Cake | 8.5

Pear Carpaccio, Candied Walnut Crumb

Moscato di Pantelleria KABIR Donnafugata, Sicily Italy, 2019

glass 75ml | 11

bottle 750ml | 105

Apple and Rhubarb Crumble (V) | 8.5

Classic Vanilla Custard

Blank Canvas Meta Riesling, Marlborough NZ, 2018

glass 75ml | 13.5

bottle 375ml | 68

Warm Sticky Toffee Pudding (GF) (V) | 8.95

Toffee Sauce & Devonshire Clotted Cream

Colheita Port Barros, Douro Portugal, 2005

glass 75ml | 10.5

bottle 750ml | 94

Malted Rice Pudding  | 8

Clementine Jam

Orange Muscat, Essencia Quady, Central Coast, California, 2018

glass 75ml | 8.5

bottle 375ml | 42

Selection of British Cheeses | 21

Sinodun Hill, Baron Bigod, Smoked Lincolnshire Poacher, Pearl Las

with spiced tomato chutney, Dried Fruits, Walnut and Raisin Bread

LBV Port Barros, Douro Portugal, 2015

glass 75ml | 8

bottle 750ml | 94

Selection of Homemade Ice Creams and Sorbets (V, GF) | 7



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