

# roast

## MARKET MENU

2 Courses | 29 / with Bottomless Prosecco\* | 49

3 Courses | 35 / with Bottomless Prosecco\* | 55

### STARTERS

#### Roasted Tomato Soup (GF)

Basil Oil, Black Olive Crumb & Sourdough Croutons

#### Roast Signature Cumberland Scotch Egg

Piccalilli & Micro Watercress

#### Beetroot Cured Loch Duart Salmon (GF)

Pickled Heritage Beets, Dill Oil, Creme Fraiche, Avruga Caviar

### MAINS

#### Old Spot Pork Belly (GF)

Bramley Apple Sauce, Mashed Potatoes, and Gravy

#### Fillet Of Bream (GF)

Tender Stem Broccoli, Preserved Lemon, Green Olives & Caper Dressing

#### Wild Mushroom Risotto (GF)

Wild Mushrooms, Truffle Dressing, Aged Mature Cheddar

### DESSERTS

#### Malted Rice Pudding (V)

Apricot Jam, Toasted Almonds

#### Warm Sticky Toffee Pudding (V, GF)

Toffee Sauce & Devonshire Clotted Cream

#### Selection of British Cheeses & Chutney

(+10 SUPPLEMENT)

#### Selection of Homemade Ice Creams and Sorbets (GF)

\* BOTTOMLESS PROSECCO WILL BE SERVED FOR 90 MINUTES.

PLEASE NOTE THAT CERTAIN VEGETARIAN DISHES CAN BE ALTERED TO SUIT VEGAN REQUIREMENTS.  
PLEASE ASK YOUR SERVER FOR DETAILS. (V) - VEGETARIAN | (VG) - VEGAN | (GF) - GLUTEN FREE

SUPPLEMENTS ARE AVAILABLE ON REQUEST, A LA CARTE CHARGES APPLY.

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.