

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 from J Williams, North Wales and The Rare Breed Meat Company, Colchester

Lamb from Elwy Valley, Wales

Pork from Wick's Manor Farm, Maldon, Essex

Poultry from Reg Johnson, Goosnargh, Lancashire

Fish from Capital Seafood's, London & Matthew Stevens, St.Ives, Cornwall

Shellfish from Portland, Dorset

Fruits & Vegetables from Grovers, Borough Market

Bread from Bread Ahead Bakery, Borough Market

Cheese from Paxton & Whitfield, London

British charcuterie from Cannon and Cannon, Borough Market

Jams from England Preserves, Bermondsey

BREAKFAST

Monday – Friday
7.00am to 10.30am
Saturday
8.30am to 11.30am

LUNCH

Monday – Saturday
12.00pm to 3.30pm

DINNER

Monday – Friday
5.30pm to 10.30pm
Saturday
6.00pm to 10.30pm

SUNDAY LUNCH

Set menu
11.30am to 6.30pm

Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

We have a wireless network, please ask if you require internet access for your laptop or mobile device.

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MARKET SELECTION

Pink Baubles

Chase rhubarb and Bramley apple gin, sugar cube soaked in cranberry bitters and sparkling wine
16.00

Smoked in London

London Dry gin, Kamm & Sons Islay cask, Sacred Spiced English vermouth
14.00

Sweet Black

Wild Turkey 81, Cinzano rosso, Peychaud bitters and fresh blackberries
14.00

Cold Brew Martini

Russian Standard, Hundred Fifty lbs Cold Brew coffee liqueur and cold brew Workshop coffee
14.00

The Sleigh

Somerset cider brandy, FAIR kumquat liqueur, apple and lemon juice
15.00

Mulled Fashioned

Wild Turkey 81 and in house winter spiced Dubonnet
14.00

Spiked Mulled Wine

Mulled wine made in house "spiked" with sloe gin
14.00

STARTERS

Mackerel and smoked eel, charred cucumber, dill oil, sour cream, watercress
10.00

Celeriac soup **V**
6.50

Pumpkin and sage tortellini, pickled pumpkin, toasted seeds **V**
9.50

Chorizo and merguez Scotch egg, harissa preserved lemon mayonnaise
8.75

Curry spiced scallops, cauliflower purée, Granny Smith apple
15.25

English beef bresaola, artichokes, truffle dressing
12.00

Celeriac soup, port glazed pheasant, roasted chestnuts, penny bun mushrooms
8.50

Ragu of Highland venison, pappardelle, haggis, Berkswell cheese
9.00

Forman's London cure smoked salmon, Portland crab, apple and cucumber
13.50

Salt baked heritage beetroot, barley, raspberry vinegar, mint, yoghurt **V**
9.00

FOR TWO

British cured meat selection, olives, bread sticks, summer piccalilli
(Lamb and lemon merguez, Cornish lamb salami, Trealy Farm Coppa, Islington saucisson, cattle bresaola)
22.50

NEW YEAR'S EVE AT ROAST

Join us with your family and friends on Monday the 31st of December from 5.30pm onwards for a special New Year's Eve a la carte menu, including a complimentary glass of Champagne per person on arrival.

You and your guests will be able to enjoy live music and an interactive show with our magician.

Please ask a member of our team for more information or to reserve a table.

Please note that certain vegetarian dishes can be altered to suit vegan requirements, please ask your server for details.

V - Vegetarian, **Ve** - 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.

MAIN COURSES

Beetroot risotto, Driftwood goat's cheese,
pickled pear, toasted hazelnuts **V**
16.50

Gnocchi, artichoke, courgette, olives and fennel **Ve**
16.25

Pork belly, mashed potato, Bramley apple sauce
24.75

Fillet of halibut, braised leeks, clams, mussels and
shellfish sauce
29.50

Lamb rump, creamed cabbage, Hoggit, anchovy,
rosemary shepherd's pie
27.00

FROM THE GRILL

Whole grilled rainbow sea trout, clementine,
fennel and watercress salad
24.00

35-Day dry aged rib-eye steak (300g) and chips
42.00

6oz chimichurri flat iron steak, winter vegetable slaw
23.50

9oz fillet steak, peppercorn sauce, skinny fries
42.50

FOR TWO

Roasted East Anglian chateaubriand, rosemary
roasties, Yorkshire pudding, horseradish cream,
red wine gravy
80.00

BURGERS

200g bone marrow burger, roasted field mushroom,
blue cheese, grape must, Wiltshire truffle
mayonnaise
19.50

Please be advised that our burger is cooked medium well or well done

Ultimate beetroot veggie burger, avocado, carrot
chutney, pickled walnut mayonnaise **V**
19.00

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FULL AND PROPER ROAST BEEF

48-Day dry aged roast beef, Yorkshire pudding,
rosemary roasties, horseradish cream
35.00

CHRISTMAS SPECIAL

Three bird roast (goose, pheasant & turkey)
duck fat roasties, gin and cranberry relish
and traditional accompaniments
39.50

SIDE DISHES

Mixed market winter greens **V**
4.50

Buttered heritage carrots **V**
4.50

Grilled field mushrooms, garlic parsley butter **V**
4.75

Sprouts, bacon and chestnuts
4.50

Rosemary roasties
4.50

Mashed potato **V**
4.00

Basket of chips **V**
3.75

Winter vegetable slaw **V**
4.80

SAUCES

Béarnaise
Chimichurri
Red wine
Bone marrow and shallot
Peppercorn
Mint sauce
2.50