

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 Lake District farmers, Cumbria and Direct Meats, Essex

Lamb from Elwy Valley, Wales

Pork from Wick's Manor Farm, Maldon, Essex

Poultry from Reg Johnson, Goosnargh, Lancashire

Fish from Direct Seafoods, Bermondsey

Shellfish from Portland, Dorset

Fruits & Vegetables from Grovers and Turnips, Borough Market

Bread from Bread Ahead Bakery, Borough Market

Cheese from Harvey & Brockless, Battersea

British charcuterie from Cannon and Cannon, Borough Market

Jams from England Preserves, Bermondsey

Artisan produce from Tim at Great Local Grub, Surrey

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

Pomegranate fizz

Vodka, lemon juice,
vanilla syrup, pomegranate
liqueur and soda water
10.00

Smoked in London

London Dry gin, Kamm &
Sons Islay cask, Sacred
Spiced English vermouth
12.00

Spring punch

White rum, lychee juice,
mango purée, pineapple
juice, sugar and lime
12.00

Cherry blossom

Whiskey, lemon juice, cherry
kirsch, cinnamon syrup and
egg white
12.00

Earl grey Martini

Earl grey infused gin,
lemon juice, sugar
10.00

Sweet Black

Bourbon, spiced Dubonnet,
Peychaud bitters and fresh
blackberries
12.00

Rose Mojito

Italicus Rosolio di Bergamotto,
fresh lemon, soda, mint,
rose petals
12.00

Tequila Sling

Tequila blanco, lime juice,
almond syrup, orange juice
and passion fruit
12.00

DAILY SPECIALS

MONDAY

Rare breed mixed grill, peppercorn sauce
28.95

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TUESDAY

Mixed grilled fish,
Dublin Bay prawns, garlic butter **GF**
26.50

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WEDNESDAY

Roast rib of beef,
Yorkshire pudding, rosemary roasties
36.50

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THURSDAY

Roast suckling pig, mashed potato,
Bramley apple sauce **GF**
32.50

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FRIDAY

Roast Pilsner battered fish and chips,
mushy peas, pickled onion
23.50

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SATURDAY

Fillet of beef Wellington,
rosemary roasties
34.50

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SUNDAY

Three course set menu 39.50

STARTERS

Lindisfarne Rock Oysters
with Scrubby Oak apple vinegar and shallots **GF**
19.50 half dozen / 37.00 dozen

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

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

Chorizo and merguez Scotch egg,
harissa preserved lemon mayonnaise
8.75

Hand dived Orkney scallop,
house smoked aged saddleback, Yorkshire rhubarb
15.25

Chicken liver parfait, red cherry compote,
toasted granola, sourdough crisps
11.00

Celeriac soup, port glazed chestnuts
and penny bun mushrooms **GF**
8.50

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

Smoked haddock, Welsh rarebit,
beer pickled onion salad
12.00

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

FOR THE TABLE

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

MAIN COURSES

Steamed beef pudding
24.00

Lamb rump, creamed cabbage,
hoggit, anchovy, rosemary shepherd's pie **GF**
27.00

Fillet of cod, braised leeks,
clams, mussels and shellfish sauce **GF**
29.50

Pork belly, mashed potato,
Bramley apple sauce **GF**
24.75

Cauliflower steak, cauliflower couscous,
fritter, semi dried grapes,
almond, curried raisin, apple **Ve**
19.00

Roasted and glazed hispi cabbage,
Jerusalem artichokes,
truffled egg and smoked butter **V GF**
19.50

FROM THE GRILL

35-day dry aged rib-eye steak (300g) and chips **GF**
42.00

6oz chimichurri flat iron steak,
winter vegetable slaw **GF**
23.50

9oz fillet steak,
peppercorn sauce, skinny fries **GF**
42.50

Whole grilled chalk stream trout,
blood orange, fennel and watercress salad **GF**
24.00

FOR TWO

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

Braised Brixham turbot served on the bone,
mash, bone marrow,
garlic and lemon parsley **GF**
80.00

BURGERS

200g bone marrow burger, roasted field mushroom,
blue cheese, Bloody Mary ketchup
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

FULL AND PROPER ROAST BEEF

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

SIDE DISHES

Mixed market winter greens **V GF**
4.50

Buttered carrots **V GF**
4.50

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

Carroll's Pink Fir apple heritage potatoes **V GF**
4.50

Rosemary roasties **GF**
4.50

Mashed potato **V GF**
4.00

Basket of chips **V GF**
3.75

Winter vegetable slaw **V GF**
4.80

SAUCES

Béarnaise **GF**
Chimichurri **GF**
Red wine **GF**

Bone marrow and shallot **GF**
Peppercorn **GF**
Mint sauce **GF**
2.50

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.

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