

## 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

### Earl grey Martini

Earl grey infused gin,  
lemon juice, sugar  
10.00

### Smoked in London

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

### Sweet Black

Bourbon, spiced Dubonnet,  
Peychaud bitters and fresh  
blackberries  
12.00

### Spring punch

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

### Rose Mojito

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

### Cherry blossom

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

### Tequila Sling

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

## SATURDAY MARKET MENU

Three courses 35.00  
Three courses with a glass of sparkling wine 40.00  
(Available Sat 12pm - 3.30pm for lunch)

### STARTERS

Celeriac soup, port glazed chestnuts, penny bun mushrooms **V**

Salmon gravlax, cucumber relish, puffed wild rice **GF**

Chorizo and merguez Scotch egg, harissa preserved lemon mayonnaise

Chicken liver parfait, preserved cherry purée, toasted seeds, sourdough crisps

Beetroot carpaccio, blood orange, spiced cashew nut crumb,  
pomegranate molasses dressing, beetroot and apple puree, dill. **Ve**

### MAINS

Fillet of hake, tartare style sauce, spinach and artichoke crisps **GF**

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

Duck leg Wellington, Wiltshire truffle flavoured potato and roots, gravy

Lemon ricotta, spinach, pea and shallots tortellini, truffle and Pecorino nut crumble **V**

### SIDE DISHES

Rosemary roasties **GF** 4.50/ Mashed potato **V GF** 4.00

Buttered heritage carrots **V GF** 4.50 / Mixed market winter greens **V GF** 4.50

### PUDDINGS

Bramley apple and quince crumble and custard **V**

Sticky date pudding, toffee sauce, almond brittle and clotted cream **GF**

Amoretti and ginger parfait, rhubarb jam, amoretti sponge, glazed meringue **V**

Cheese selection with Woodbridge pear chutney **V**

Be sure to inform your server if you have any allergies

Supplements are available on request, a la carte charges apply

## DAILY SPECIAL

Beef Wellington and rosemary roasties  
34.50

### STARTERS

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

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

### FOR TWO

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

### MAINS

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

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

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

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

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*

### FOR TWO

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

### CHEESE FOR TWO

British seasonal cheese board  
with Woodbridge pear chutney **V**  
16.00

*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.*

## SIDE DISHES

Mixed market winter greens **V GF**  
4.50

Buttered heritage 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