

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.”

Suckling pigs from Charles Ashbridge, Thirsk, North Yorkshire

Beef from J Williams, North Wales & 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 Seafoods, London & Matthew Stevens, St.Ives, Cornwall

Shellfish from Portland, Dorset

Fruit & vegetables from Grovers, Borough Market

Bread from Bread Ahead Bakery, Borough Market

Cheese from Paxton & Whitfield, London

Sausages from Bangers Galore, Horsham, Sussex

British charcuterie from Cannon and Cannon, Borough Market

Jams from England Preserves, Bermondsey

Speciality produce from Great Local Grub, Tim McEntire, Dorking, Surrey

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.

Roast has been named a
'Three Star Sustainability Champion' by The Sustainable Restaurant Association

Printed on 100% recycled paper

BREAKFAST

Monday – Friday
7.00am to 10.45am
Saturday
8.30am to 11.30am

LUNCH

Monday – Saturday
12.00pm to 3.45pm

DINNER

Monday – Friday
5.30pm to 10.45pm
Saturday
6.00pm to 10.45pm

SUNDAY

Set menu
11.30am to 6.30pm

SET MENU

APERITIFS

Tropicool

Pina colada infused rum, Malibu, banana liqueur, fresh lime juice, sugar and mango purée
£12.00

Cucumber Foam

Champagne sorbet, Roast gin, fresh cucumber, lime juice and sparkling wine
£12.00

The Brit

Half Hitch gin, Kamm and Sons British aperitif, Antica Formula Carpano vermouth
£12.00

Piekny Polmos

Belvedere vodka, rose liqueur, Licor 43, fresh grapefruit and lemon juice, rose petals
£12.00

Cleo's Martini

Aqua Riva reposado, agave syrup and espresso
£12.00

French Fashioned

Rooibos infused cognac, Angostura bitters and sugar
£12.00

Milkshakes

Please ask your waiter for flavours
£7.00

BEERS

Curious Brew 330ml 4.7%abv 5.50 Curious IPA 330ml 5.6%abv 5.50
Camden Hells Lager 4.6%abv 5.50
Camden Gentleman's Wit 330ml 4.3%abv 5.50
Guinness 330ml 4.3%abv 5.50 Beck's Blue 330ml 0.05%abv 4.00

Be sure to inform your server if you have any allergies

A GLASS OF PROSECCO
Non-alcoholic alternative available

STARTERS

Maldon sweetcorn and coconut soup with ewe's curd and chilli flakes
Poached salmon salad with mixed bean salad, dill pickles and watercress

Chorizo Scotch egg with piccalilli

Wiltshire burrata with heritage tomatoes and peaches

MAINS

Sea trout with shaved fennel, yellow peppers, cucumber and mint

Pork belly with mashed potato and Bramley apple sauce

Welsh rump of lamb with tabbouleh and harissa carrot

Lemon and ricotta parcels with marjoram and smoked almonds

SIDE DISHES

Roasted courgette and sun blanched tomatoes 5.25

Grilled sweetcorn with smokey butter and basil 5.25

Steamed tender stem broccoli 5.75

Creamed spinach with nutmeg 5.25

Grilled field mushrooms with garlic and parsley butter 4.75

Roast potatoes 4.50 / Mashed potatoes 4.00 / Basket of chips 3.75

PUDDINGS

White chocolate set custard with cardamom
poached strawberries and honeycomb
Sauternes 2013, Chateau du Levant, France (100ml) 9.00

Sticky date pudding with toffee sauce, almond brittle and clotted cream
Pedro Ximenez, Lustau NV, San Emilio, Spain (100ml) 13.50

Bramley apple and blackberry crumble with almonds
and English vanilla custard
Royal Tokaji Aszu 5 Puttonyos 2013, Royal Tokaji, Hungary (100ml) 18.00

Cheese selection with Woodbridge pear chutney
Taylor's 10 year old Tawny Port, Portugal (100ml) 12.00

COFFEE

Single espresso / decaffeinated 2.60

Double espresso / decaffeinated 3.10

Americano / decaffeinated 3.10

Cappuccino / Latte / decaffeinated 3.60

TEA

Roast special blend 3.25

Earl Grey 3.25

Assam 3.25

Organic camomile flowers 3.25

*Be sure to inform your server if you have any allergies
A vegetarian menu is available. Please ask your waiter.
For further wine suggestion, please speak with our Sommelier team*