

DAILY SPECIALS

MONDAY

Steak and kidney pudding 24.50
Suet pastry, mashed potato and gravy

TUESDAY

Pot roasted Welsh lamb shoulder 28.95
Garlic peas and samphire, rosemary roasties (GF)

WEDNESDAY

Half roast Goosnargh chicken 26.50
Devils on horseback, sage and onion stuffing, bread sauce, gravy, rosemary roasties

THURSDAY

Roast suckling pig 32.50
Mashed potato, Bramley apple sauce (GF)

FRIDAY

Beer battered Brixham haddock 23.50
Chips, mushy peas & pickled onion

SATURDAY

Fillet of beef Wellington, 34.50
Rosemary roasties, red wine sauce

SUNDAY

Three course set menu 39.50

#AustraliaisBurning

From Monday 12th January until Sunday 9th February a discretionary £1 donation will be added to your bill. Roast has teamed up with Clerkenwell Boy and others restaurants to help the communities ravaged by fire, the brave volunteers, rescue services and imperilled wildlife. If you do not wish to donate, please inform our team and we will remove the donation from the bill.

STARTERS

Bread and butter 3.00
Selection of flavoured bread served in a basket with Longman's salted butter, olive oil and vinegar

Jersey Rock oysters
Raw with Scrubby Oak apple vinegar and shallots (GF)
Each 3.50 Half Dozen 19.50 Dozen 37.00

Clarence Court Scotch egg 8.75
with celeriac and apple

Rare breed ham & black pudding terrine 11.00
Rhubarb chutney, toasted sourdough

Aged Angus steak tartare 15.50
Avruga caviar, endive and Yun's herbs

Forman's London cured oak smoked salmon 14.50
Chopped egg, pickles and brown bread

Beer tempura cod cheeks 13.50
Tartar garnish

FOR THE TABLE

British charcuterie 22.50
English bresaola, salami, chorizo, coppa, cornichons, olive bread

SAUCES 2.50 each

Béarnaise Mint
Chimichurri Red wine
Peppercorn

VEGANUARY

Sussex carrot and ginger soup 8.75
Carrot croutons and ginger oil (Ve) (GF)

Cheltenham beetroot tartlet 9.00
Pine nuts, bitter leaves (Ve)

"THIS™ Isn't chicken" vindaloo 19.95
Pilaf rice, naan and rhubarb chutney (Ve)

Grilled romanesco cauliflower steak 19.00
Lemon jam, capers and parsley (Ve)(GF)

MAIN COURSES

Roast Wicks Manor pork belly 24.75
Mashed potato and Kent Bramley apple sauce (GF)

Red wine ox cheeks 29.50
Roast garlic, horseradish mash and brioche crumbs

Welsh roast lamb rump 27.00
Leek and Blue cheese mash (GF)

Roast monkfish "saltimbocca" 28.00
Essex pancetta, cipollini onions and cider (GF)

FROM THE GRILL

35-day dry aged rib-eye steak (300g) 42.00
with french fries (GF)

170g flat iron steak 23.50
Skinny fries (GF)

250g dry aged fillet steak 42.50
Skinny fries (GF)

Grilled half Goosnargh chicken 26.00
Puy lentils and pot roasted bacon

FOR TWO

550g Roasted East Anglian chateaubriand 80.00
Rosemary roasties, Yorkshire pudding, horseradish cream, red wine gravy

1kg Porterhouse 90.00
French fries and Béarnaise sauce

BURGERS

200g Cheeseburger 19.50
Mayfield cheese, burger sauce, pickle, lettuce, tomato, chips (Please be advised that our burger is cooked medium well or well done)

Beetroot veggie burger 19.00
with avocado, carrot chutney, pickled walnut mayonnaise and french fries (V)

FULL & PROPER ROAST BEEF

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

SIDES 4.50 each

Skinny fries (Ve) (GF)

Rosemary roasties (GF)

Chilli sautéed Brussels sprouts (Ve) (GF)

Grilled January King with marmite butter (GF)

Leek and Montgomery gratin with toasted crumbs

Garlic field mushrooms with rosemary (V)

Black truffle and parmesan fries (GF) 5.50

Mac & Cheese 8.00

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

Lake District Farmers, Cumbria
Direct Meats, Essex

Lamb

Elwy Valley, Wales

Pork

Wick's Manor Farm, Maldon, Essex

Poultry

Reg Johnson, Goosnargh, Lancashire

Shellfish

Portland, Dorset

Fish & Smoked Halibut

Direct Seafoods, Bermondsey & Cove, Poole

Plant-based meat alternative

THIS™

Fruits & Vegetables

Grovers, Borough Market

Bread

Bread Ahead Bakery, Borough Market

Cheese

Harvey & Brockless, Battersea

British charcuterie

Direct Meats, Essex

Eggs

Clarence Court, Liskeard



roast

We have a wireless network.

Please ask if you require internet access for your laptop or mobile device.

 @Roast_restaurant

 @RoastRestaurant

 @RoastRestaurantUK