

# SUNDAY ROAST MARKET MENU

Three Courses: 39.50

## STARTERS

### English tomato soup

Garlic and Montgomery cheddar cheese toast

### Spinach and mozzarella risotto

with crème fraîche, hard cheese in the style of parmesan (V) (GF)

### Pork, sage and onion Scotch egg

with piccalilli

### Pressed ham and green peppercorn terrine

Frisee and radish salad, sweet English mustard dressing

## MAINS

### Pork belly

with Bramley apple sauce (GF)

### Roast sirloin of Hereford beef

Yorkshire pudding and creamed horseradish

### Fillet of bream

with baby gem, samphire, cucumber and butter sauce (GF)

### Slow roasted lamb shoulder

studded with rosemary and garlic

### Free-range chicken

Sage & onion stuffing, devils on horseback and bread sauce

### Ricotta and spinach, pea and shallots tortellini

Truffle and Pecorino nut crumble (V)

Please note that our market menu mains are served with roast potatoes only, except the tortellini.

## PUDDINGS

### Bramble apple & blackcurrant crumble

with vanilla custard (V)

### Sticky date pudding

Toffee sauce, almond brittle and clotted cream (GF)

### Watermelon and elderflower granita

with compressed watermelon, whipped gin yogurt and mint (GF)

### Cheese selection

with Woodbridge pear chutney (V)

# STARTERS

### Beetroot carpaccio

9.00

Blood orange, spiced cashew nut crumb, pomegranate molasses dressing, beetroot & apple purée, dill (V)

### Monkfish fritters

12.25

Summer herb pesto, preserved lemon and honey

## FOR THE TABLE

### British cured meat selection

22.50

Olives, bread sticks served with piccalilli (Lamb and lemon merguez, Cornish lamb salami, Trealy Farm Coppa, Islington saucisson & cattle bresaola)

# MAINS

### 35-day dry aged rib-eye steak (300g)

42.00

with chips (GF)

### Roast Pilsner battered fish & chips

23.50

with mushy peas, pickled onion and tartare sauce

### Ultimate beetroot veggie burger

19.00

with avocado, carrot chutney, pickled walnut mayonnaise and chips (V)

### Cauliflower and saffron crumble

19.95

Butternut squash and coconut purée, baby onions, chilli almonds and cashew nut (Ve)

## FOR TWO

### Roasted East Anglian chateaubriand

80.00

Rosemary roasties, Yorkshire pudding, horseradish cream, red wine gravy

## SIDES

4.50 each

Mixed market greens (V) (GF)

Creamed spinach (V) (GF)

Grilled field mushrooms with garlic parsley butter (V) (GF)

Mixed heirloom tomato salad, chive vinaigrette (V) (GF)

Rosemary roasties (GF)

Mashed potato (V) (GF)

Basket of chips (V) (GF)

Buttered tenderstem broccoli (V) (GF)

## SAUCES

2.50 each

Béarnaise

Peppercorn

Chimichurri

Mint

Red wine

## CHEESE FOR TWO

### British cheese board

16.00

with Woodbridge pear chutney (V)

## 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  
Gigha Halibut, Gigha Island

### Fruits & Vegetables

Grovers, Borough Market

### Bread

Bread Ahead Bakery, Borough Market

### Cheese

Harvey & Brockless, Battersea

### British charcuterie

Cannon & Cannon, Borough Market

### Jams

England preserves, Bermondsey

### Eggs

Clarence Court, Liskeard

### BREAKFAST

#### Monday - Friday

7.30am to 11.30am

#### 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



roast

We have a wireless network.

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

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