

APPETISERS

- Cullen Skink with Quail Eggs £5.50
- Home Potted Dorset Shrimps with Country Toast £6.50
- Home Cooked Jellied Eels with Malt Vinegar £5.50
- Half a Dozen Colchester Native Oysters with Shallot Relish £9.00
- Inverawe Scottish Smoked Salmon Trout and Eel with Pickled Rock Samphire £12.50
- Grilled Cornish Pilchards with Watercress and Lemon £6.50
- Home Smoked Mackerel with Grated Beetroot and Horseradish £6.50
- Crab Cake with Chickweed and Lemon £7.80/£16.00
- Roast Chicken Salad with Pickled Wild Mushrooms and Cooks Salad Cream £6.50/£12.00
- Chicken Livers with Toasted London Bloomer, Beetroot and Dandelion £7.50
- Sillfield White Pudding and Parsnip Pancake, Fried Egg and Bacon £8.00
- Ragstone's Goats Cheese with Pickled Pears and Spiced Breadcrumbs £7.50

MARKET SALAD

- Venison with Rainbow Chard and Beetroot £7.50 / £14.80

ROASTS AND GRILLS

- Roast Banham Chicken with Sillfield Bacon and Bread Sauce £15.00
- Grilled Spatchcock Partridge with Braised Red Cabbage and Rosemary Cobnut Butter £16.00
- Roast 28 Day Aged Scotch Forerib of Beef with Yorkshire Pudding £18.00
- Grilled Rare Ox Heart with Worcestershire Onions, Bone Marrow and Dittander £14.0
- Grilled Skewered Field Mushrooms with Pumpkin, Spiced Apple and Sage £10.50

Some products may contain nuts or nut oil. Be sure to inform your server of any allergies.
Game products may contain shot.
Roast is a smoke free environment.

MAIN COURSES

- Baked Smoked Haddock with Spinach, Cream and Berkswell Cheese £15.00
- Hake with Seabeet, Melted Potted Shrimp and Crab Butter £16.00
- Pan Fried Seabass with Crayfish, Mussels and Seabeet £17.80
- Beef Stew with Traquair House Ale and Thyme Dumplings £14.50
- Calf's Liver with Mash and Onion Gravy £15.00
- Herdwick Lamb Kidneys on Toast with Colman's Mustard Butter £13.00

SIDE ORDERS

- Mash £3.00
- Chips £3.50
- Cabbage Shoots £3.00
- Roast Potatoes in Dripping £3.50
- Roast Pumpkin £2.80
- Green Salad £3.00
- Mixed Salad £3.50

PRE THEATRE 5.30PM TO 6.45PM
POST THEATRE 9.30PM TO 10.30PM
£18 for two courses £21 for three courses

Cullen Skink with Quails Eggs
Home Smoked Mackerel with Grated Beetroot and Horseradish
Ragstone's Goats Cheese with Pickled Pears and Spiced Breadcrumbs

Grilled Pilchards with Watercress and Lemon
Roast Banham Chicken with Sillfield Bacon and Bread Sauce
Beef Stew with Traquair House Ale and Thyme Dumplings

Sticky Date Pudding with Butterscotch Sauce and Vanilla Ice Cream
Bread and Butter Pudding with Custard
Selection of Neal's Yard Cheese with Marrow Chutney and Walnut and Raisin Soda Bread

Roast is a wireless enabled restaurant.
Please ask if you require internet access for your hand held or laptop computer.

ROAST ROLL OF HONOUR

OUR MENU IS BROUGHT TO YOU WITH THE HELP OF THE FOLLOWING SUPPLIERS:-

SEAFOOD FROM COVE IN POOLE DORSET AND RICHARD HAND OYSTERS IN COLCHESTER

POULTRY FROM WYNDHAM FARM AND SPROAT AND HARVEY AND RARE

PORK FROM SILLFIELD FARM AND PUGHS PIGLETS

MUTTON FROM FARMER SHARP

BEEF FROM DONALD RUSSELL, FARMER SHARP AND GINGER PIG

GAME FROM YORKSHIRE GAME AND FINNEBROGUE IN IRELAND

FRUIT AND VEGETABLES FROM TURNIPS

WILD MUSHROOMS FROM LW BOOTH

WILD HERBS AND LEAVES FROM THE FORAGER

BREAD FROM FLOWER POWER AND BREADS ET CETRA

CHEESE AND BUTTER FROM NEALS YARD DAIRY

WELCOME TO ROAST

A RESTAURANT DEDICATED TO BRITISH SEASONAL PRODUCE
AND THE BEST OF BRITISH COOKING.

IT IS OUR BELIEF THAT BRITAIN'S FARMERS AND FISHERMEN ARE AMONG THE BEST IN THE
WORLD AND WHEN THESE INGREDIENTS ARE USED ON CLASSICAL BRITISH RECIPES, THE
RESULTS CAN BE SPECIAL.

AND WHERE BETTER TO CELEBRATE THE COUNTRY'S FINEST OFFERINGS THAN IN BRITAIN'S
OLDEST FOOD MARKET? MUCH OF OUR PRODUCE COMES FROM THE STALLHOLDERS IN
BOROUGH BUT WE ALSO GO OUT LOOKING FOR NEW AND EXCITING INGREDIENTS. FOR
EXAMPLE, WE HAVE FORAGERS WHO BRAVE ALL SORTS OF CONDITIONS TO COLLECT WILD
LEAVES AND VEGETABLES FOR US.

HEAD COOK LAWRENCE KEOGH AND HIS TEAM CHANGE OUR MENU TWICE DAILY FOR LUNCH
AND DINNER TO MAKE THE MOST OF WHAT PERHAPS A FISHERMAN HAS CAUGHT THAT
MORNING OR WHAT THE PICK OF THE CROP HAS BROUGHT THAT DAY. WE WORK CLOSELY
WITH OUR PRODUCERS, WHEREVER POSSIBLE USING RARE BREED LIVESTOCK, AS WELL AS
FREE RANGE AND ORGANIC PRODUCE THAT IS IN SEASON.

WE HOPE YOU SHARE THE EXCITEMENT WE HAVE IN AIMING TO BRING A NEW LEVEL OF
ENERGY TO BRITISH COOKING.